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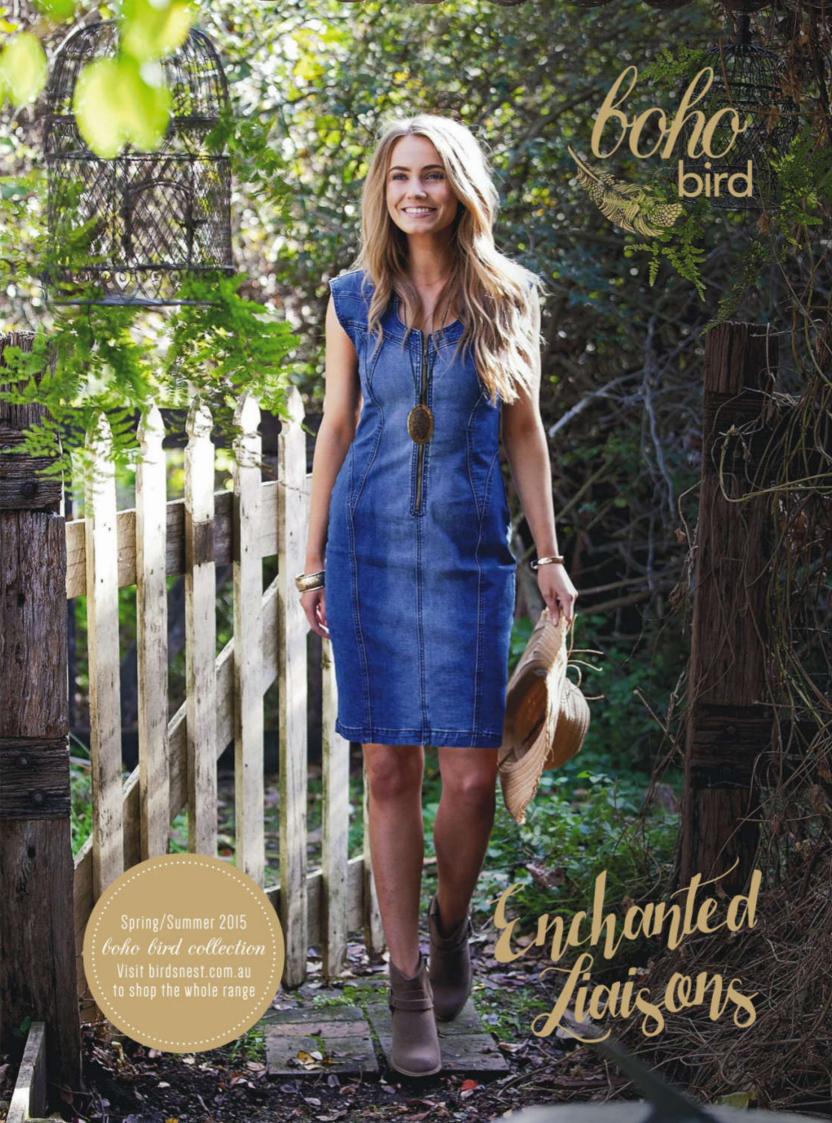


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#### If you have ever renovated or built a house, you'll have to laugh like I did when you read the advice

Suzanne Cowell has for would-be renovators — she recommends being married to a builder. It took three years for Suzanne and Paul to finish restoring their Launceston home but it was worth the time, as you can see on page 44. The couple lived without an oven during the renovation, something I've also had to do — but it's amazing how resourceful you become when you only have a two-burner camp stove or a barbecue! I believe it actually improved my cooking, as I had to rethink the way I did things.

Talking of culinary matters, I'm delighted to have a story about The Independent restaurant in Victoria's Gembrook on page 80. This is an interesting joint

venture between Argentinean-born chef Mauro Callegari and the Robert Gordon pottery family; needless to say the restaurant has great plates made by the Gordons, as well as a contemporary Argentinean-style menu that has built up a loyal following.

Restoring old houses requires dedication and we have come across many inspiring tales over the years at Country Style, but the story of Shene, at Pontville in Tasmania, on page 22 is one that stands out. This magnificent Georgian sandstone homestead with its outbuildings is a project that the Kernke family took on in 2007 — and they moved from Queensland to Tasmania to do it. Clearly, it's an all-consuming passion. "You don't clock off," explains daughter Myfanwy. "And when we come in at night and watch the BBC's Country House Rescue on the ABC, we scream at the screen, 'The drainage, the drainage!'"

Mark and Margie Bahen's Wilyabrup farm, just north of Margaret River, is the sort of place everyone wishes someone in the family had. Bought in 1989 with two other couples, the property boasts the beautiful building on page 38 that was inspired by shearers' quarters and that's always ready for guests. "I used to come down here to surf as a teenager," Mark says. "The roads were still gravel and we'd camp." Margie remembers when she used to bundle their four boys into the car for the trip south to Margaret River — now it's grandchildren who tumble out of the car after the long drive. Exactly what home is all about.

And finally, I'm pleased to announce that we are hosting two dinners with Champagne Bureau Australia to celebrate World Champagne Day — for details, see page 88.

Victoria Carey

P.S. Make sure you check out the new Country Style Australia channel on YouTube — we're very excited about it!

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#### JONATHAN CAMI

The photographer went to Sydney's ANZ Stadium for the portrait of the NRL's Suzanne Young on page 34.







#### EMILY WARD

This Melbourne stylist worked on the children's bedroom decorating feature on page 102.



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# october 2015 | contents



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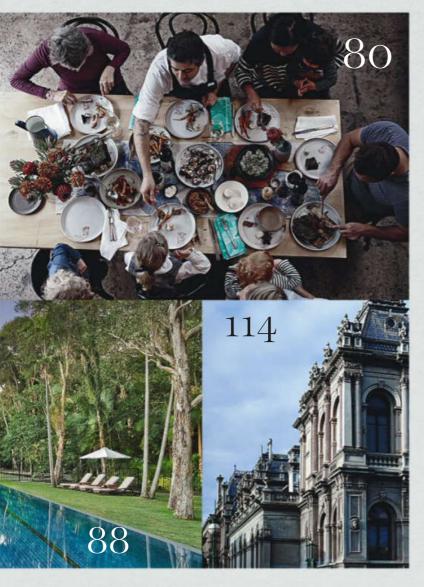
Their popularity has ebbed and flowed, but massed annual flowers can provide elegant solutions.

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# CAME ON THE COUNTRY GIRL LEADING THE NR. Spring free CAMES TO BARK & THINGSTO MR. Spring free CAMES TO BARK & THINGSTO MR. Spring free CAMES TO BARK & THINGSTO MR. Spring free CAMES TO BARK & THINGSTO MR.

#### OUR COVER

On the verandah at The Estate, Trentham, Victoria. To see more, turn to page 58.

PHOTOGRAPHY Sharyn Cairns STYLING Tessa Kavanagh

Basket, \$45, from Waverley Antique Bazaar. Flowers from Say It With Flowers. Walter G 'Ticking' cushion, \$169, from The Shelley Panton Store. Teixidors cushion, \$150, from Turner and Lane. Shelley Panton Studio cup, \$40, and cushion, \$45, both from The Shelley Panton Store. Metta 'Charlie' green dress, \$155, from Scarlet Jones. Pitcher, \$45, from Est Australia. All other props, stylist's own. For stockist details, see page 141.

TO SEE MORE INSPIRING DECORATING IDEAS, VISIT HOMELIFE.COM.AU

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FACEBOOK We shared the Ritchie family's dream home near Mansfield, Victoria, on Facebook, and readers loved this bookcase. Photography Sharyn Cairns. Styling Emily Ward

Beautiful. Glad to call Mansfield my home. Such a gorgeous place to live. Stacey Morrice Manoglou This is a stunning house. Heather James Love the bookshelves. Sharon Ogea





# YOUR PAGE

SOME READERS FIND SECURITY, OTHERS ADVENTURE AND ONE AN ENGAGEMENT RING.

#### **COUNTING ON A SMILE**

I regard myself as technologically adept and appreciate the benefits of the Country Style app. However, nothing is as appealing or rewarding as receiving my hard copy. The minute I have the latest issue, I experience an overwhelming sense of pleasure and security. I cannot wait to begin. I physically feel the stress recede as I immerse myself in the journey that every page, home, family, photograph and recipe takes me on. When times are tough and I have to compromise on my purchases, Country Style is one constant that I will not let go of, such is the impact it has on my overall wellbeing. I know I'm guaranteed a smile on my face while I have a copy in my hands. Sasha Cooper, EVERTON PARK, QUEENSLAND

#### **CAN-DO COUNTRY**

A friend sent me home with half a dozen Country Style magazines that sat around until I was about to visit her again and thought I had better read one. The first I just flicked through, looking at pictures and not reading a thing. Then I picked up the next and an article took my eye, and

so I read that, and the next one, and then just kept on reading. I thought "Oh, this is about country life, how cool!" (I guess the title should have already given me a hint.) What I love is that they are all positive 'can-do' stories and focused on country lives, and I'm a country girl. Thank you for creating such a great magazine Karyn Flynn, EPSOM, VICTORIA

#### AUGUST EXPLORER

Your August issue was fantastic and I read it from start to finish one miserable, wet afternoon. The cover picture with the welcoming brightness of the front door gave such a good idea of what was to come in the Martins' 'Third Time Lucky' home. So many beautiful houses were featured and what bliss to live in such peaceful country surroundings among sheep, cattle and horses. I also loved the paintings Lucy Vader is doing in the little loaned hut, and her works are bound to "vibrate, hum and sing" when she holds her December exhibition. Last, but not least, I agree that "Big Spoon Little Spoon is definitely the place to visit for an out-of-this-world eating experience." Felicity Rooney, SALE, VICTORIA

#### WINNER **MAKING CONNECTIONS**

My fiancé and I became engaged at Beef Week in Rockhampton, and very quickly found our perfect engagement ring at Lucinda Newton's Luone jewellery stand. Recognising Lucinda from her story in the November 2014 issue, I instantly felt I had a friend in seeking an engagement ring, and knew exactly the type of business I wanted to support — those rural entrepreneurs and designers showcased in Country Style. The day before my ring arrived at our home in rural Queensland, I found the Lucinda story and read it to my fiancé. The magic of where we were having our engagement ring made filled the room.

Ellie Stephens, LYNFORD, QUEENSLAND



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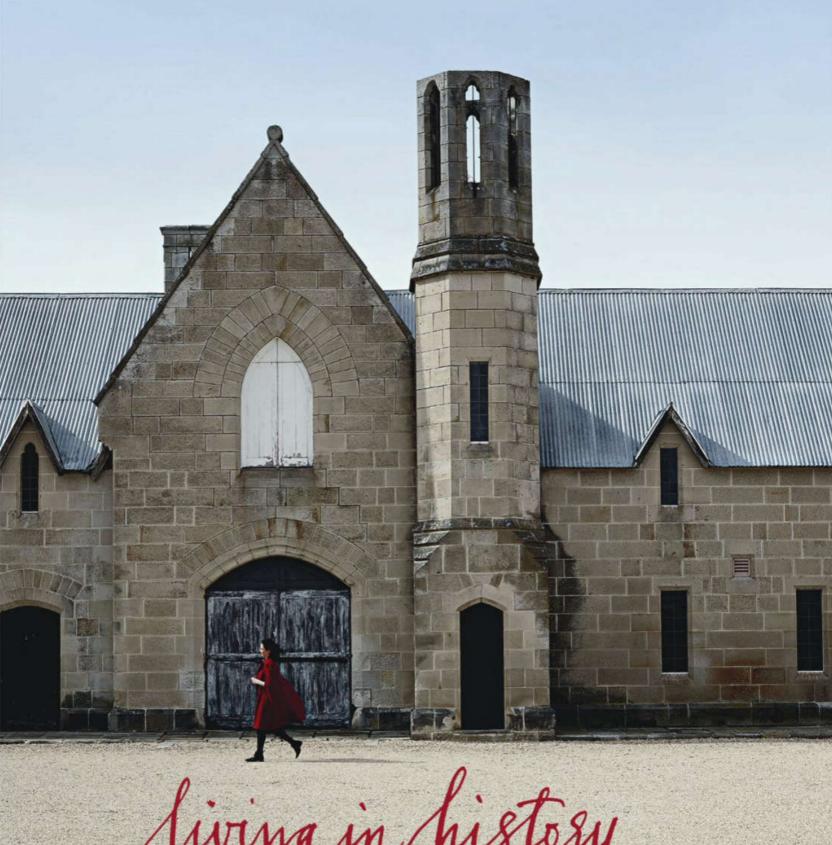
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NATURAL AUSTRALIAN BEAUTY



A QUEENSLAND FAMILY MOVE TO TASMANIA TO RESCUE AN EARLY COLONIAL ESTATE

> WORDS VIRGINIA IMHOFF PHOTOGRAPHY MARK ROPER



t would be hard to imagine a more fairytale setting for a wedding than the magnificent stone farm buildings at Shene in Tasmania's Southern Midlands. And such was the case for Myfanwy Kernke when she married theatre director Ben Schostakowski at Shene in December 2014. After friends and family had gathered for the reception in the former barn, they formed an archway beneath the imposing stable edifice for the couple's departure. The event also marked new life and purpose for the historic buildings, to the joy of Myfanwy's parents, Anne and David Kernke. The couple bought the crumbling estate, one of Tasmania's earliest and most important heritage-listed pastoral properties, in 2007 and since then have worked hard to restore the buildings.

"It was a very special and emotional day," says Myfanwy, the 27-year-old events manager at Shene. "I know so much about the buildings and to see everyone come into the barn to celebrate such a milestone in our lives, and to have such joy in the buildings after they had been in such a terrible state — I still think about it every day!"

The Shene stables make an impact even from afar. Travellers passing Pontville, about 30 minutes drive north of Hobart, have long been struck by the imposing Gothic Revival-style building. It certainly caught the attention of Anne and David, inveterate renovators of classic 'tin and timber' houses in their hometown of Ipswich, Queensland, who were looking for a change and a challenge.

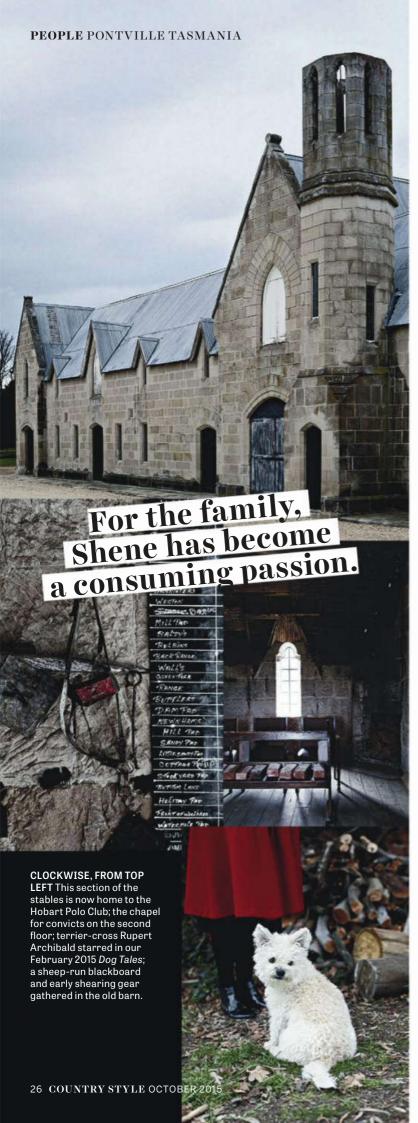
"In my childhood I was dragged through every heritage property in Queensland," Myfanwy recalls. "Mum and Dad are restoration addicts who left their mark on the streetscapes where we lived."

Anne and David fell in love with Tasmania and its heritage buildings on a holiday in the late 1990s. "We saw that Tasmania had the finest colonial buildings in Australia," Anne says. "We went back to Queensland while the kids were still at school and then we started looking, mainly on the internet. We saw this and it was a one-off, a mystery place. We could have had a house on the waterfront, but this property was under threat of subdivision at the time, and that would have been awful."

The vast stables were built in 1851 by successful lawyer and businessman, Gamaliel Butler. They encompass horse stalls, a coach house, a harness and tack room, grooms' quarters, a granary and a small upstairs chapel for the >







convict workers. A tower was never finished and still awaits a roof. Alongside is a barn that in latter years was used as a shearing shed and nearby is the original Georgian sandstone homestead — now the Kernkes' home — that was built in several stages from the 1820s to the 1850s.

"The stables were built as a monument to Gamaliel Butler," says Anne. "Gamaliel came to Australia in 1824 and invested in Tasmania. He had a house in Hobart's Battery Point — this was just his country estate."

While David continued to work in risk management and as a commercial property valuer, the Kernkes embarked on the massive restoration of the farm buildings and homestead, employing teams of artisans including stonemasons. They corrected drainage problems, rewired, and replaced floors, windows and doors with accurate replicas of what would have been there originally. In 2013, Myfanwy, who worked at Brisbane's La Boite Theatre Company, joined her parents at Shene. Her younger sister, Ceridwen, still lives in Brisbane.

For the family, Shene has become a consuming passion. "You don't clock off," Myfanwy says. "And when we come in at night and watch the BBC's *Country House Rescue* on the ABC, we scream at the screen, 'The drainage, the drainage!'"

Shene slowly revealed some of its secrets. After discovering the remnants of lead in the tower window frames they reinstated leadlight windows. "All the houses had leadlight windows," Myfanwy says. "And we know that John Glover, the famous early colonial artist, painted *Bath of Diana* and *Aborigines Dancing at Brighton* in one of the paddocks."

Today the family, who also run a few cattle and crossbred sheep on their 12 hectares, open Shene for small group tours — usually escorted by Myfanwy or Anne. There's an artist residency program and concerts, weddings and musical performances held in the barn. "It's so lovely to see people pouring in to hear 18th-century chamber music in the barn, in a place where they once had horses," Myfanwy says.

Filling in Shene's missing links, and bringing its history full circle has been particularly satisfying. Later this year they'll open a gin and whiskey distillery behind the stables, and Myfanwy says there's evidence that gin was Mr Butler's preferred beverage. "We unearthed glistening shards of old Dutch Case gin bottles and beautiful old torpedo tonic water bottles just off the homestead verandah," she says. "So we're dedicating the gin distillery to him."

And early this year the sound of hooves on the flagstones returned to Shene when it became the headquarters for the Hobart Polo Club, with a playing field laid out before the stables. "We now have a functioning tack room and it's lovely to see horses back on the site," Myfanwy says.

Shene's fabric may be secure, but the Kernkes still have more plans for the future. "I don't think we'll ever finish," says Myfanwy. "It's such an important site and it's equally important to tell its story. Shene has so many more tales to tell—if only the walls could talk!"

Shene Estate is at 73 Shene Road, Pontville, Tasmania. For information about tours and events bookings, telephone 0432 480 250 or visit shene.com.au



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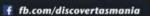
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### book a table

NSW Tomah Gardens Restaurant Sean's Panorama is a Bondi landmark. and now Sean Moran has opened this delightfully rustic restaurant within the stunning surrounds of the Blue Mountains Botanic Garden. The view inside is beautiful as well; local craftsman Roland Kindler made the tables, potter Steven Sheridan threw the plates, and wood turners Paul Trebel and Vincent Dobson turned the pepper mills and macrocarpa pod salt dishes. Open for lunch — the brisket and mushroom pot pie is a favourite - and morning and afternoon teas. 0421 552 746; bluemountainsbotanicgarden.com.au

SA The Elbow Room In McLaren Vale, The Elbow Room keeps a strong focus on seafood, from scallop sashimi to mud crab with green papaya salad, as well as produce from the chef's garden and nearby farmers' market. The bright, airy dining room looks over



vine-covered hills. It really is superb food with a view. (08) 8323 8686; theelbowroom.com.au

VICTORIA Ezard@Levantine Hill Popular Melbourne chef Teage Ezard has opened a winery restaurant (above) at Coldstream in the Yarra Valley where, he says, the food is built around the wine — from a heirloom garden salad, smoked curd, mint meringue and hazelnut vinaigrette to an eight-course tasting menu, all served amid a smart contemporary decor of glass, timber and steel. The deck is a nice spot for outdoor dining on warmer spring days. (03) 5962 1333; www.levantinehill.com.au

wagga wagga christmas fair 23rd-24th Getting in early for Christmas, this charity fundraiser is great for handcrafted gifts. Travers Street, Wagga Wagga, NSW. (02) 6928 1334.



NSWPeppers Convent The newly refurbished Peppers Convent hotel (above) in NSW's Hunter Valley wine country — just two hours from Sydney — was built in 1909 and transported to Pokolbin in 1990. The convent was once home to the Brigidine nuns in Coonamble, central NSW, but is now a luxury hotel with good food,

sophisticated interiors, and, should you wish, private vineyard tours. The picturesque estate features two fine-dining restaurants, Eighty Eight and Circa 1876, for everything from high tea to romantic meals for two, and many ingredients are picked fresh from the kitchen garden. (02) 4998 4999; peppersconvent.com

SA Orchard House Culinary queen Maggie Beer's country stay is right next door to her own first home in the Barossa Valley, where she raised her children. It stands within an orchard containing heirloom apples, pears, peaches and nectarines that Maggie harvests for her gourmet produce — this is a working farm, so don't be surprised if you hear the tractors rumbling in the rows nearby! A foodies' escape like no other, it's also right next to her Farm Shop. The Orchard House was once the farmhouse and Maggie has turned it into a two-bedroom cottage that sleeps up to four adults. The fully equipped kitchen includes breakfast provisions (free-range eggs, black pig belly bacon, sourdough bread, muesli, Jersey milk) and even has an underground cellar stocked with wine. (08) 8563 0204; orchardhouse.com.au

## visit an art gallery



October 2nd-November 15th ARCHIBALD PRIZE AT THE

ART GALLERY OF BALLARAT

VICTORIA Archibald

Prize at the Art Gallery of Ballarat 2nd-November 15th The Art Gallery of Ballarat, which is Australia's largest and oldest regional gallery, also has the distinction of being the only venue outside of NSW to host the Archibald Prize exhibition of finalists on its annual regional tour from the Art Gallery of NSW. Nearly 50 portraits will be on show, and the six-week program of events will include artist talks, forums, evening concerts and guided tours. (03) 5320 5858; artgalleryofballarat.com.au

NSW The Balnaves Gift at Goulburn Art Regional Gallery 2nd-November 21st In 2010. businessman Neil Balnaves donated a million-dollar collection to the Mosman Art Gallery, and this month it travels to Goulburn. It's an impressive set, with key works by some of Australia's most distinguished artists, such as Arthur Streeton, Conrad Martens, Will Ashton, Henry Fullwood, Elioth Gruner, George Halstead, James Ranalph Jackson, Matthew Charles Meere, Adelaide Elizabeth Perry, Sydney Long, Ethel Carrick Fox and Margaret Preston. (02) 4823 4494; goulburnregionalartgallery.com.au

#### **NSW PACKSADDLE ART EXHIBITION**

**ABOVE** The smart new

Levantine Hill winery. **RIGHT** Judo House Pt

6 (The White Bird) by

well-known Sydney

Waterstreet, and was

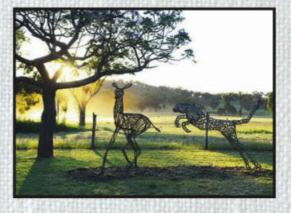
barrister Charles

Archibald Prize.

30TH-NOVEMBER 15TH A HUGE RANGE OF ART FOR SALE AT THIS RENOWNED EXHIBITION. **NEW ENGLAND** REGIONAL ART MUSEUM, ARMIDALE. (02) 6772 5255; PACKSADDLEART.COM

# take home some sculpture

NSW Sculptures in the Garden 10th-11th Stroll about the beautiful Rosby estate, a private garden and vineyard just outside Mudgee, and delight in more than 250 sculptures on display and for sale (last year visitors took home more than half the exhibits). The event was created in 2011 by Mudgee artist Kay Norton-Knight to support fellow regional artists. 0414 942 917; sculptures in the garden.com.au



**NSW** Wine in the Vines 24th Wine lovers get to meet the makers on a tour of cellar doors, part of the Orange Wine Festival's 10th anniversary. Enjoy tastings of the area's cool-climate wines and a lunch of local produce. Responsibly, transport is provided in the cost. The guided tour starts at 11.30am. Tickets, \$120. (02) 6360 1990; brandorange.com.au/project/orange-wine-festival



#### **WARATAH SIGNALING**

I love how, for those in the know in Tasmania, AFL Grand Final Day is about the time when the waratah comes into bloom. This year on October 3, while fans don colours and ready anthems to cram the MCG in their tens of thousands, others will follow their natural passion to find the red in the bush. Waratah, a name that comes from the Eora Aboriginal people, the original inhabitants of Sydney, is as endemic to Australia's south-eastern states as Aussie Rules.

Five different species of waratah, from large shrub to small tree, flower from early August in coastal Queensland, to September in NSW (where waratah is the state's emblem), and up to December in Tasmania where it makes a natural Christmas decoration, so much showier and friendlier than holly. And, somehow, more right because it's one of our own.

Along with kitchen garden herbs, apple blossom, asparagus, and rhubarb, these are the seasonal thrills we've been waiting for this past year. Four to six weeks and the waratah will be over. You won't want to waste a moment.

Words by Hilary Burden, author of *A Story of Seven Summers* (Allen & Unwin, \$29.99).

**ACT** Murrumbateman Village Market 24th The produce found at Murrumbateman Village Market includes fresh fruit and vegetables, olives and olive products, eggs, cakes, coffee, bread, jams, honey, pickles, biodynamic beef, plants and fruit trees. If that doesn't sound tempting enough, there are also alpacas and alpaca yarn, poultry, wine and handicrafts. It's all genuine local stuff from the Canberra region and surrounds. Murrumbateman Recreation Grounds on the Barton Highway; stalls open at 9am. mvmarket.com

# buy local at the market

#### **VICTORIA**

THE WATERFRONT
MAKERS AND
GROWERS MARKET
4TH. A SUNDAY
MORNING TREAT IN
GEELONG, FAMOUS
FOR FOOD, CRAFTS
AND PRODUCE.

NSW Bream Creek Farmers
Market 4th Held at the Bream
Creek Showgrounds, a 40-minute
drive from Hobart, the monthly
market showcases growers, cooks,
brewers, producers and makers from
south-east Tasmania, with a focus on
seasonal produce sold directly by the
people who grow and make it. The
location, overlooking the rolling hills
of Bream Creek, is a top spot to spend
a spring morning. (03) 6253 5551;
breamcreekfarmersmarket.com.au

put in the diary for next month... Cooking classes at The Lake House restaurant in Victoria's Daylesford sell out quickly, so book early for the Spring Masterclass on November 8th, a full day of demonstrations and foodie discussion with some of Australia's top chefs and producers. \$220. (03) 5348 3329; lakehouse.com.au/whats-on/cooking-school





# SUZANNE YOUNG

THE NATIONAL RUGBY LEAGUE'S MOST SENIOR FEMALE EXECUTIVE TELLS CAROLYN PARFITT ABOUT EARLY DAYS ON A RIVERINA FARM.

he day before Suzanne Young's appointment last November to the second highest position in the National Rugby League (NRL), one newspaper speculated about who would finally become the CEO's new "right-hand man" after a six-month search.

No women's names were mentioned, naturally — it's a blokey world. And Suzanne, 47, is unfazed. As chief operating officer, she is now the most senior female executive in rugby league history. She brings to it 20 years of senior executive experience in organisations including Leighton Holdings, the Commonwealth Bank, Qantas and Unisys. Some of these, she points out, are "very blokey industries".

Surf Life Saving Australia was also "very blokey" when she joined it in her second year out of university. She qualified for her Bronze Medallion in 1992 while working in tax law. "In that job you could give your whole life to billable hours so I looked for a commitment outside of work," she says. "Life saving had the advantage of being a community service and I would get fit at the same time."

So, how is the new job? She doesn't hesitate. "Fantastic. Best job I've ever had," she says. "And challenging — I'm having to learn new things, like media stuff. I had a press conference today — intense. But I'm learning and growing, and I like that in any role. It would be very boring if you knew everything. Then there are the things that are very familiar... running big projects or setting strategy or creating a balance scorecard to measure performance."

CLOCKWISE, FROM TOP LEFT Suzanne, eight, and younger brother Glenn at a school 'Olden Days' dress-up day; Suzanne and Glenn in the arms of Finlay family cousins, with older brother David on left at rear; aged five, at the Kikoira tennis courts with Glenn.
FACING PAGE Suzanne at Sydney's ANZ Stadium.

Growing up on a 1500-hectare sheep and wheat farm in the NSW Riverina, Suzanne experienced the cycles of scarcity and abundance of life on the land as a little girl, and felt part of it all. She recalls how she loved doing stock work and lambing — "being able to pull a lamb out of a sheep if it was in distress. I had little arms, little hands, so I could help Dad."

Nor did she blink when it came to other hands-on chores, like cleaning and plucking chickens.

Because Gubbata Primary School was so small — "about 15 kids and that was in a good year" — all of the children participated in whatever game was being played at lunchtime. They were mostly 'boys' games', one of which has provided a fond anecdote for Suzanne's new role about how she broke her nose in a game of rugby league. "It's completely flat on one side," she says.

Suzanne lives in Sydney's eastern suburbs. This year her three sons — 16-year-old twins Thomas and Benjamin, and William, 14 — have started boarding at St Joseph's College in Sydney's Hunters Hill. "It has a lot of country kids so the boys get invited to go out to the farms," she says, obviously glad that although the property on which she grew up is no longer in the family, this generation also has an opportunity to experience country life.





CLOCKWISE, FROM ABOVE Celebrating her fifth birthday; Suzanne (right) in year 12 at the Scots School in Albury, NSW, with good friend Kate Green; catching yabbies in the dam on the farm, aged 10.

school first. When my big brother David followed, my little brother Glenn and I were a team. We got up to the usual adventures riding horses, trying to push each other off, being cowboys and Indians. Glenn's very brave: he gave me some good lessons about taking risks in life, trying things.

We had a pet corgi, Jason, who died after being bitten by a snake, which wasn't so good. I was aware of the sense of danger at the farm but it didn't stop me wanting to run around outside.

Once I heard a snake in some long grass I was walking through. I jumped onto a gate, and screamed and screamed until my father came. I told him I'd heard a snake and he said, 'Well, it won't be there now! Get down and carry on your way.'

We had a pet sheep. Originally he was a poddy lamb but when Dad would take him back to the proper sheep in the paddock, he would just stand at the gate and bleat, and he wouldn't eat or drink. So we had to keep him in the home yard. His name was Silly. Every year he got the best, heaviest fleece because Dad fed him oats all the time.

The weather was a big factor. Dad was very stressed at times. It could be that we were getting too much rain and we didn't want that because it was February and the sheep would get flyblown, or it was May and you needed rain so you could sow. I realised at a young age that it was so cruel because Dad couldn't control the weather.

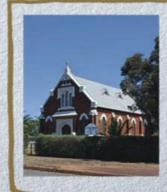
Then you'd have a locust plague or a mouse plague that you couldn't control either. Once I brought one of my best friends, Kate Green, home to a mouse plague and my mother was horrified that would be her experience of the farm. But we had a great time catching mice... the road would literally be awash with mice. It was incredible.

I had a lot of second-hand clothes. My first new, shop-bought dress was when I was nine or 10. 'Town' was either Griffith, about 90 minutes away, or West Wyalong, about an hour away. As kids, we didn't really go to town more than a few times a year. My parents would go about once a month to Griffith and do a huge shop, filling three big trolleys.

AS KIDS, WE DIDN'T REALLY
GO TO TOWN MORE THAN
A FEW TIMES A YEAR."

At home Mum had a cellar for storage and a couple of freezers. We had milk from our cow, and a vegetable patch with strawberries, watermelons, rockmelons, tomatoes, passionfruit, peas and carrots. Mum put fruit from the orchard through a preserver, so we had jars of peaches and pears. She had a lot of great skills. As well as sewing, she was just the best cook. When we'd sell food at the school tuckshop for charity, Mum's cakes always went first and we were always proud of that.

Because Mum had missed the two older kids so much and didn't want to send us to board, we tried moving to Wagga with her, leaving Dad on the farm; but that didn't work very well. So at 14, in year 9, I went to Scots in Albury. I cried — bawled — for the first three weeks. It was good to have Glenn there. I had good advice from the headmaster, too, who said, 'Just throw yourself into whatever's available and that will help you get over being homesick.' So that's why I ended up playing seven sports at school. I also joined the debating team, did ballroom dancing, and was involved in the drama productions and the choir... My kids would be horrified — I can't sing! 🚜



ABOUT UNGARIE Located in NSW's central west, Ungarie is 513 kilometres west of Sydney between the towns of West Wyalong and Lake Cargelligo. In 2011 it had a population of 322. NSW surveyor-general John Oxley is thought to have been the first European to cross through the district in a 1817 expedition: he was not impressed. "For the want of timber, grass and water, this country will never be inhabited by civilised man," Oxley wrote. Time proved him wrong. By 1892 the settlement comprised a post office, a hotel, two general stores, a blacksmith, a butcher and a boarding house as well as St Paul's Lutheran church (pictured) soon followed.













Once inside, you're struck by how solid and timeless the place seems. That was part of the brief put to Perth-based architect Ariane Prevost. "We wanted a building that touched the ground lightly, followed the topographic contours of the farm and didn't dominate," Mark says. A central hallway runs from the open living area to the other end of the building and even though there are seven bedrooms and two bathrooms off it, the building still manages to feel homely and welcoming.

The spark for the project was the historical model of shearers' quarters. "The original shearing sheds would have had small rooms with single beds open onto the verandah," Mark says. "And out back there would have been an outdoor shower, made from a 44-gallon drum."

It is a stylish space with a certain knockabout charm but, as Mark admits, the end result is more sophisticated than originally intended. It's agreed that Margie may have had something to do with that.

The Bahens run some 300 sheep on the 310 hectares, but they're mostly for keeping down the weeds: few shearers bunk down here these days. You're more likely to find a winemaker sitting at the table or someone in the olive-oil trade relaxing on the sofa.

"We built it so that we could accommodate farm workers and to offer hospitality to people connected to the farm businesses," Mark says. "And family and friends stay here when our house is stretched."

The couple's house is a stone's throw away, a rammed earth and corrugated-iron three-bedroom house with a kid's bunkroom that they built more than 20 years ago. Margie and Mark divide their time equally between this and their home in Perth, a three-hour drive to the north.

The Bahens bought the farm with two other couples, lifelong friends, in 1989. They're all partners in the farm business, which consists mainly of wine grapes. One couple, Dom and Jenny Bourke, have a house on the property, while David and Jane O'Mahony are at nearby Geographe Bay.

There are two other independently owned and operated farm businesses. Vasse Virgin makes olive oil products, including soap, and has a farm shop near the front gate. And their son, Josh Bahen, and his wife Jacqui run their artisan chocolate business, Bahen & Co, from the property.

"The farm and its enterprises are truly a collaborative effort with everyone making a strong contribution," Mark says. "It's a good example of how properly structured cooperation between like-minded people can achieve more than individual effort."

Margaret River is part of the Bahens' history. "I used to come down here to surf as a teenager," Mark says. "The roads were still gravel and we'd camp." Margie remembers the early years when she'd put their four boys — Daniel, Josh, Thomas and James — in the car on a Friday evening, already bathed and in their pyjamas, for the drive south. The farm is where the family continues to gather. Only now it's grandchildren who tumble out of the car after the long drive.





An 1890s still-life found on eBay and a dressmaker's dummy from an antiques fair, alongside an old frame awaiting a suitable picture. FACING PAGE Beneath a 1970s Simplex clock, a collection of moulds and Mud ceramics stands on a 19th-century meat safe filled with heirloom china.

## building a collection

HAVING A BUILDER IN THE FAMILY IS A GREAT ADVANTAGE, SAYS ONE PASSIONATE COLLECTOR.

WORDS HILARY BURDEN PHOTOGRAPHY
FELIX FOREST STYLING DANIELLE SELIG







s long as she can remember, Suzanne Cowell has been a collector. It was a love instilled by the Saturday garage-sale runs she used to do with her mother, Julie, and Aunt Kerryn ("an awesome op-shopper!"). She laughs now at her first collection of erasers, which she still has, and her early obsession with swap cards (Holly Hobbie a favourite).

You need to allow an afternoon to do justice to a tour

You need to allow an afternoon to do justice to a tour of this newly renovated East Launceston home. Suzanne loves sharing the story of each piece she has found during 30 years of collecting, and does this as precisely as if she's introducing you to a much-loved if quirky old friend.

"That blue cabinet has been around for 15 years," she explains. "It's a painted pine meat safe from the 1850s and came from Grange Antiques in Latrobe. They have a stall at the fair held at Launceston's Albert Hall during the Queen's Birthday weekend, which is a major event for antiques lovers in the north of Tasmania."

Suzanne enjoys setting off on buying trips with a friend, trips she has undertaken regularly for the past 18 years. "We pick a part of Tassie," she says. "Last week it was Deloraine, where I found a vintage French flag at The Black Hen to add to the American flag that I bought on a trip to the States. I love the process of collecting:

searching for a piece to add to an existing collection, or stumbling across something lovely and interesting that starts a totally new theme."

A bowl of shells from Tasmanian beaches (Scamander on the north-east coast, she says, is the best for white shells), blue milk glass, school maps, a gathering of rulers, tea caddies, wooden writing boxes, old lab bottles... Suzanne is most attracted to the useful and the everyday — even if, coming from another age, they were often made with a different aesthetic. "Now when you buy a ruler, it's just a plastic throwaway," she says. "But these old rulers all tell a story; they're lovely objects and have kept their beauty over time."

Suzanne is a mental health social worker: home is both a sanctuary from a demanding career and a creative outlet. She considers herself fortunate that husband Paul is a builder rather than a collector: "We couldn't afford it and we wouldn't have the space!"

Three years ago they bought a 'renovator's delight', a three-storey house dating from the 1890s that faces east over Launceston and Ben Lomond. They've spent the ensuing years slowly turning a 1970s flat conversion back into a comfortable four-bedroom home. "If we'd moved in and had money to renovate immediately, >



it would have been a very different house," explains Suzanne. Instead, the patient collector has waited until just the right thing falls into place.

Happily, Paul thinks his wife is one of his best clients. "She's quick at making decisions, but patient, too," he says. "I'll just be coming to a finish on one thing, and she knows what's next. It's all her design. She's got great taste." Equally, Suzanne appreciates her luck being married to a builder ("There are no labour costs!"). "He'll just take an hour here and there, and work on the weekends, fitting it in around other jobs. You can do that in Launceston, it's a really easy place to live."

Suzanne is enjoying how her teenage children — Gracie, 18, and 16-year-old Jasper — make their own special places in the evolving home. The newly finished kitchen, with its sunlit atrium feel, remains the place in which the family comes together and conversation is encouraged around the dining table.

Having an oven again seems a novelty after three years managing without one. "I didn't want to hold up our renovation, so we lived without an oven throughout the whole process," explains Suzanne. "We got by with the barbecue instead. While I'll always love collecting, it's amazing what you can live without. And meanwhile Paul has become an expert barbecuer!"

about the house ...

\*Scouring the auction houses of Launceston is one of Suzanne's great delights. Two perennials: Tullochs Auctions, 20 Herbert Street, Invermay. (03) 63315200; tullochs.com. Armitage Auctions, 9 Goodman Court, Invermay. (03) 6326 2555; armitageauctions.com \*A favourite for old and new items is The Vintage Rose at 37 Tamar Street, Launceston. (03) 6331 6065. \*For durability, floorboards in the bathroom, verandah and kitchen/dining area are painted in Berger 'Jet Dry' Paving Paint in Silver Tassel. 132 525; berger.com.au \*The sitting-room floor was sanded, coated with tung oil, then stained with a mix of walnut and Feast Watson's Brown Japan. 1800 252 502; feastwatson.com.au \*Most lighting is vintage apart from the exterior and bathroom lights, which were purchased from Dunlin. (02) 9907 4825; dunlin.com.au

\*The kitchen cabinets were made by a local firm, Nik Bowman Building and Joinery. (03) 6391 9010. \*Suzanne recommends being married to a builder when renovating! Paul Cowell Building. 0417 517 410.









WHEN A BUSY ROAD INTERRUPTED HELENE WAGN'S COASTAL VIEWS, SHE SIMPLY TURNED HER HOUSE — AND DECORATING FOCUS — AROUND.

PHOTOGRAPHY BIRGITTA WOLFGANG/SISTERS AGENCY





While the front of the house has no windows, the back has many openings, including the sliding glass doors on the porch (left, behind the umbrella) and the main living area. hen Hélène Wagn decided to find a holiday house six years ago, the wish list was simple. It should be under one hour's drive from Copenhagen, so it was easy to commute from the office, it had to be close to the sea and beach, and there should be beautiful views. Hélène, a journalist and author of children's books and cookbooks, wanted a cosy, old holiday home that needed some loving care — although she would settle just for somewhere to build.

Happily, Denmark's geography took care of the first three. Copenhagen is located on the east coast of Zealand, the nation's biggest island, whose northern coast has been dubbed 'the Danish Riviera' for its many beaches in easy reach of the capital. And the little seaside town that claims the best swimming is Hornbaek.

"It has a lovely harbour and beautiful long beaches,"
Hélène says. "In summer the town is filled with tourists and
Danish holidaymakers." Not to mention fellow commuters.
"I'm a freelancer, so I work and live like a nomad," says the
57-year-old, who has two adult children. "During the day
I'm in Copenhagen, but then in 35 minutes I can be
having a swim at Hornbaek. That's fantastic. I think!"

"During the day I'm in Copenhagen, but then in 35 minutes I can be having a swim at Hornbaek."

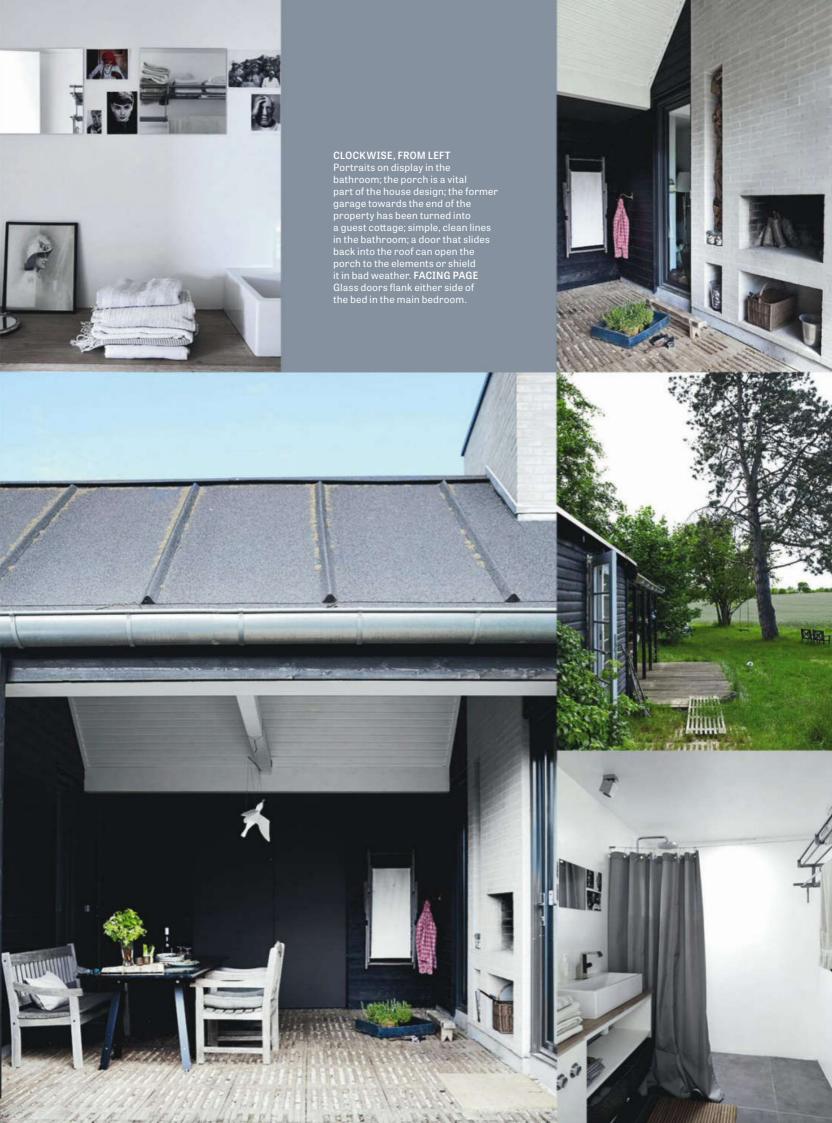












In the middle of the house, under a high ceiling, is the open-plan kitchen, living and dining area. The kitchen runs along a solid wall, but several, strategically placed small mirrors on the shelf capture different views of the outside world when working at the sink and bench. Opposite is the home's crowning glory — two huge, floor-to-ceiling glass doors that, in good weather, open right up to further blur the line between inside and out.

Of course, this being Denmark, good weather can't be guaranteed. "It's often cold and rainy," Hélène admits blithely. "But the porch allows me to sit outdoors, even when it's raining. This was always a very important space for me."

Indeed, Hélène stressed to Jakob that she wanted, "an outdoor room that I could use all year round". His solution was to position the porch between the living area and one of the bedrooms, and include a door that slides up into the roof so Hélène can adjust the exposure to the elements. Alongside a simple bench, table and chairs, a built-in fireplace brings an additional layer of comfort. "We spend a lot of time out here, no matter what the weather," Hélène says.

In summer, another favourite nook is the small verandah off the old garage, which Hélène turned into a guest cottage. Drinks are often served here just in time for the sunset.

The next project? To add a small building for storing bicycles. It sounds... extravagent? "Oh, no!" Hélène says, with a laugh. "Bikes are really important to the Danes. I have five just here at my country home!" The perfect way to escape even further into that beautiful green landscape.

"In summer, the sunlight streams in from early morning until late in the evening."

















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## ANEW PATH

LOOKING FOR A LESS-STRESSED LIFE, A COUPLE FOUND THIS PROPERTY WITH A HIDDEN LAKE — PERFECT FOR LEISURELY WALKS AND NESTING BIRDLIFE.

WORDS CHRISTINE REID PHOTOGRAPHY CLAIRE TAKACS



he hidden lake — behind the house and the little hill at the entrance — may have been the attraction that tipped the balance when Sue and Steve Pate went looking for a home on Victoria's Mornington Peninsula in 2005. They were, after all, leaving Hampton, a Melbourne beachside suburb, so their own little expanse of water made sense.

However, the overriding aim was to get out into the fresh air after years of office life and high-pressure work in IT. For Sue, it was also the chance to have a large garden with room for animals. "We both really wanted to enjoy the serenity of this landscape and get tired from physical work — not from daily stress," she says. To support their lifestyle change, the couple formed an IT consulting business, which means they can now work from home.

Steve and Sue had many plans for the garden and paddocks that cover 6.5 hectares. One of the first was to create a flat platform around the house. As Sue explains it, "The hill in front of the property, facing the road, seemed to loom right into the front door." So one afternoon, soon after they moved in, Steve announced that he was "going to move the hill from the front to the back lawn with his

Bobcat..." Some months later, after realising he needed some professional help, the excavation and landscaping was completed with the shifting of no less than 1000 cubic metres of soil — "I figured out it would have taken me years and years!" Steve says.

Now level, the entrance courtyard has become an area where simplicity is paramount, with raked river gravel underfoot and beautifully pruned ornamental pears. The rise of the hill is now markedly further away from the house. A gentle flight of steps from the courtyard takes you under a 65-metre wooden pergola. This long horizontal line, broken only by a water feature, successfully cuts across the vertical slope. Draped with grapevines, the pergola is a mass of green in summer. In autumn, the vine leaves change colour echoing the seasonal change in the pear leaves below.

All this formality is in contrast to the south-eastern outlook. Around the house is a paved area, bordered by a westringia hedge. The sculpted lawn, created from the hill's excess soil, falls gently away to the lake, which covers about 1.5 hectares and presents an ever-changing vista, depending on the season and the weather. >







"While the designed areas around the house are formal with European plants, we wanted the garden to merge gradually into the bush," Sue says. "And we didn't want just to look at the lake from the house... we wanted to be able to walk around it and through the bush."

The Pates devised a circular promenade that includes three sections of boardwalk they built themselves. "I know every nail and piece of wood in this!" Sue says. The walk is also part of the corridors they have created for native animals to move around the property. Vantage points give a different insight into the landscape. In the peaceful setting, ducks, swans and swamphens cruise the lake, browsing among the water lilies. An island was created by Steve about four years ago and has proved a safe nesting place.

The Pates walk Luther, a large Black Russian terrier, around the lake several times a day, although they have

to keep him away from the beehive, "as the bees seem to think he's a big black bear," Sue says.

Luther is not the only dark figure parading around the paddocks at Hidden Lake. There used to be a herd of more than 60 award-winning black suri alpacas; however, most of these have been sold to another breeder, leaving just a few favourite animals.

There are chicken and duck runs placed unobtrusively in the garden, and three separate produce areas: a formal potager for growing soft vegetables and herbs, another netted section for strawberries and tomatoes in summer and brassicas in winter, and a large orchard.

Sue and Steve say that the garden is the result of a lot of hard work — but very little stress. "We love living the sustainable lifestyle and enriching our knowledge of gardening all the time," Sue says.











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\*Single and king single sheet sets each consist of 1x fitted sheet, 1x flat sheet and 1x standard pillowcase. Double, queen, king and super king sheet sets each consist of 1x fitted sheet, 1x flat sheet and 2x standard pillowcases.

\*Single and king single quilt cover sets each consist of 1x quilt cover and 1x standard pillowcase.

Double, queen, king and super king quilt cover sets each consist of 1x quilt cover and 2x standard pillowcases.







# SCALLOP CEVICHE

Serves 4

12 scallops, roe removed, cut in half through centres into thin discs 1 teaspoon coriander seeds, toasted ½ bunch coriander, leaves picked, finely shredded

#### DRESSING

1/3 cup olive oil
3 limes, juiced
2-3 drops Tabasco sauce
3 large eschalots, peeled, finely diced
1 long green chilli, finely sliced
1 tablespoon caster sugar

To make dressing, whisk oil, lime juice, Tabasco, eschalot, chilli and sugar in a bowl until well combined.

Arrange sliced scallops in a single layer, and so they are not touching, on a large serving plate. Season with sea salt flakes.

Spoon dressing over scallops. Top with coriander seeds and shredded coriander. Serve immediately.

# ROASTED BEETROOT

Serves 4

1/4 cup sunflower seeds
10g butter, melted
6 baby organic beetroots,
trimmed, scrubbed
1/3 cup extra virgin olive oil
1/3 cup plain Greek-style yoghurt
1 tablespoon good-quality
balsamic vinegar
micro radish leaves, to garnish\*

Preheat oven to 200°C. Line a baking tray with baking paper.

Combine sunflower seeds and melted butter in a bowl. Spread sunflower seeds over prepared tray. Roast for 10 minutes or until golden. Transfer to a bowl. Place beetroot on tray. Drizzle with olive oil and season with sea salt flakes. Roast for 40 minutes or until tender. Cool to room temperature.

Cut beetroot in half and arrange on a serving plate. Top each beetroot half with a small dollop of yoghurt. Drizzle with balsamic vinegar and season with sea salt flakes. Top with sunflower seeds and garnish with micro radish leaves.

\*Available at farmers' markets and specialty greengrocers. >





# **BEEF RIBS**

Serves 4

2kg beef ribs, in one piece 2 teaspoons sea salt flakes 2 teaspoons dried oregano 1½ teaspoons dried chilli flakes

#### PROVENZAL DRESSING

½ garlic bulb (about 2-4 garlic cloves)
 1 tablespoon olive oil
 ½ bunch flat-leaf parsley, leaves picked, finely chopped
 ½ bunch oregano, leaves picked, finely chopped

⅓ cup extra virgin olive oil1 tablespooon white wine vinegar1 lemon, rind finely gratedpinch of dried chilli flakes

Preheat oven to 120°C. Place beef ribs in a roasting pan. Sprinkle sea salt flakes, dried oregano and chilli flakes over ribs and rub into meat. Pour ¾ cup water into pan around ribs. Cover roasting pan tightly with foil. Roast for 6 hours or until browned and very tender. Cool.

To make provenzal dressing, preheat oven to 200°C. Place garlic on a baking tray and drizzle with olive oil. Roast for 30 minutes or until soft. Cool. Squeeze roasted garlic from cloves into a bowl. Add parsley, oregano, extra virgin olive oil, vinegar, lemon rind and chilli flakes. Season with sea salt flakes and stir until well combined.

Remove foil from roasting pan containing ribs. Roast for 15 minutes or until top of ribs is dry. Transfer to a serving plate. Spoon provenzal dressing over ribs and serve.

## ROASTED CARROTS

Serves 4

24 baby (Dutch) carrots, tops trimmed ¼ cup extra virgin olive oil ½ bunch thyme, leaves picked 2 tablespoons honey ½ bunch green onions, trimmed, thinly sliced 1 long green chilli, chopped ½ bunch coriander, sprigs picked 2 tablespoons lemon juice ⅓ cup salted roasted peanuts, roughly chopped 1 teaspoon coriander seeds, toasted thyme sprigs, to garnish



Preheat oven to 220°C. Line a baking tray with baking paper. Place carrots on prepared tray. Drizzle with 1 tablespoon of extra virgin olive oil and toss to coat. Sprinkle with thyme leaves and season with sea salt flakes. Roast for 30 minutes or until tender. Drizzle with honey. Add green onion and chilli, and toss to combine.

Place coriander sprigs and remaining oil in a food processor, and process until a smooth paste forms. Add lemon juice and process until combined. Season with sea salt.

Arrange carrots on a serving platter and drizzle with coriander sauce. Top with peanuts and coriander seeds, and garnish with thyme sprigs.

# **HUMITA**

Serves 4

In Argentina, 'humitas' are made from fresh sweet corn, sautéed onions, capsicum, thyme and pumpkin, and spices such as cumin, paprika, nutmeg and cinnamon, depending on the region. It is also common to add some diced goat's cheese to the mixture, which is wrapped in corn husks and steamed. The term humita also refers to the creamy corn filling of an empanada.

At The Independent, we make the stew and often serve it with fried green chilli and green onions. It's great by itself or with red meat, chicken or fish.

1 tablespoon olive oil
750g pumpkin, skin removed,
cut into 2cm cubes
7 corn cobs, husks and silk removed
2 tablespoons extra virgin olive oil
3 brown onions, peeled, finely diced
1 tablespoon chopped thyme leaves
1 red capsicum, deseeded, finely diced
1 green capsicum, deseeded, finely diced
1 teaspoon ground cinnamon
½ teaspoon ground cumin
½ teaspoon ground nutmeg
pinch of chilli powder

Preheat oven to 200°C. Line a baking tray with baking paper. Place olive oil in a bowl. Add pumpkin and toss to coat in oil. Spread pumpkin over prepared tray. Roast for 30 minutes or until tender.

Cut down length of each corn cob, close to core, to remove kernels.

Heat extra virgin olive oil in a large frying pan over a medium heat. Cook onion and thyme, stirring occasionally, for 10 minutes or until onion is soft and caramelised. Add capsicum and cook for 8 minutes or until soft. Add corn kernels and cook, stirring occasionally, for 6 minutes or until soft and browned. Add cinnamon, cumin, nutmeg and chilli powder, and stir to combine. Add roasted pumpkin and 1½ cups water. Cook for 8 minutes or until vegetables are soft. Season with salt and pepper. Transfer to a serving bowl. >

### **COUNTRY CHEF MAURO CALLEGARI**

Chocolate trifle The ultimate pairing is a 2012 Achaval Ferrer Dolce Malbec, a sweet, intense dessert wine with burnt chocolate notes.

# CHOCOLATE TRIFLE

### Serves 4-6

½ cup caster sugar 300g mixed berries ¾ cup roasted macadamia nuts, crushed bought or homemade small meringues

1/4 bunch mint, leaves picked, finely shredded

20g good-quality dark chocolate, finely grated

# **CHOCOLATE MOUSSE**

7 egg yolks

3/4 cup caster sugar

220g good-quality dark chocolate, chopped

250g butter, cut into 2cm cubes

½ cup cocoa

600ml thickened cream

1/2 vanilla bean, seeds scraped

Place sugar and ½ cup water in a small saucepan and stir over a medium-low heat until sugar dissolves. Bring to boil. Simmer for 2 minutes or until syrup thickens slightly. Cool.

Place berries in a bowl and pour over cooled sugar syrup. Cover with

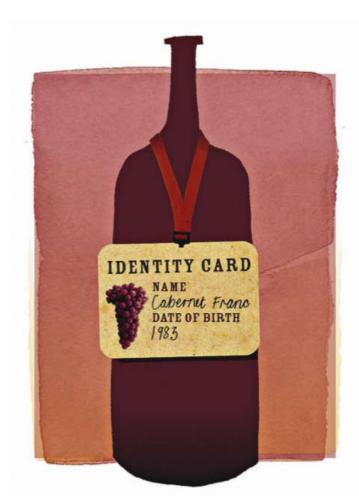
plastic wrap and place in refrigerator overnight to macerate.

Meanwhile, to make chocolate mousse, place egg yolks and sugar in a heatproof bowl, and whisk until thick and creamy. Set over a saucepan half-filled with simmering water (make sure bowl doesn't touch water). Add chocolate and whisk for 5–7 minutes or until chocolate melts. Add butter, 1 cube at a time, whisking constantly until butter melts and has been incorporated. Remove bowl from pan. Add cocoa and stir to combine. Set aside for 30 minutes to cool.

Whisk cream and vanilla seeds in a bowl until soft peaks form. Fold a little whipped cream into chocolate mixture until combined. Fold in remaining whipped cream. Transfer to an airtight container and place in refrigerator for 4 hours or overnight to set.

Spoon mousse onto plates. Arrange berries, macadamia nuts and a little crumbled meringue over and around mousse. Top with whole meringues, mint and grated chocolate to serve.





# MISTAKEN IDENTITY

ROB INGRAM REVEALS SOME FORTUITOUS FAILURES TO IDENTIFY A GRAPE VARIETY.

**ALL OF US** have made mistakes with wine. Some have mistaken the spicy 1971 Château Lascombes for the slightly more astringent 1974 Château Brane-Cantenac. And many, many more of us have mistaken the inflammatory response from the immune system, the over-production of stomach acid and the expansion of the blood vessels in the head that comes with over-imbibing, with a flare-up of that 24-hour death thing that is going around.

You know the feeling, so eloquently recounted by Kingsley Amis in his 1954 novel, *Lucky Jim*. 'Dixon was alive again. Consciousness was upon him before he could get out of the way... He lay sprawled, too wicked to move, spewed up like a broken spider crab on the tarry shingle of the morning... His mouth had been used as a latrine by some small creature of the night, and then as its mausoleum.'

But this is a mere preamble to the cheering news that winemakers make mistakes with wine, too — or at least with grape identification. And the even more cheering news is that it often has a happy ending.

So many tales have been told about the legendary Murray Tyrrell being the founding father of chardonnay in this country that wine historians have run for cover. Evidence suggests real chardonnay was first planted and bottled at Mudgee, but the Mudgee growers in those days were farmers not entrepreneurs, and carried on without fanfare.

More recently, Australian growers decided to go a little bit exotic, planting albarino, a fashionable white variety popular in Spain and Portugal. Enthusiasm was reaching a peak when a DNA test revealed that it was, in fact, an obscure French variety called savagnin.

You'll still find wines labelled savagnin — and give them a try — but you'll not find the same round, rich, robust characters of Spanish albarino which, in the US, is now giving chardonnay a run for its money.

In 1983, two pioneer vintners in the Orange region, Stephen and Rhonda Doyle, planted a noble combination of cabernet franc, merlot noir, malbec and cabernet sauvignon. Or so they thought. The merlot cuttings turned out to be 85 per cent cabernet franc, a close relative to merlot. A second block was planted with 100 per cent cabernet franc.

The variety and the site turned out to be one of those celestial partnerships, and the success of the Doyles' Bloodwood cabernet franc alerted other growers to its potential. The whole of Australia produces only around 1140 tonnes of cabernet franc, but it has found a heartland in Orange. It ripens earlier than cabernet sauvignon and merlot, and flourishes in the cooler reaches of the region.

Cabernet franc is a compulsory component of France's true Bordeaux blends and, north of the Dordogne River in the St Emilion and Pomerol districts, it is preferred to cabernet sauvignon, producing a softer, more subtle, more aromatic wine. It's also more productive, thriving on the limestone-based soils similar to those on which the Bloodwood vines are grown.

Stephen's dedication to distinctive wines and Rhonda's dedication to food has resulted in Bloodwood's food-friendly blends. "Food and wine are an elemental harmony," Stephen says. "That's what we're looking for — not those big, robust wines that are almost a meal in themselves."

# TOP TIPPLE...

# 2014 BLOODWOOD CABERNET FRANC, ABOUT \$30

This is a delightful interpretation of the variety, with bright cherry and mocha aromas transforming into rich layers of cherry cola, black plums and licorice, and with earthy, savoury notes on the palate. The elegant silk and satin mouth feel reveals soft, dusty tannins from smoky oak. Who cares that it wasn't merlot?

# the finer things

To celebrate World Champagne Day, join Country Style and Champagne Bureau Australia for a magnificent evening. Two outstanding luxury resorts will provide a superb weekend experience that includes our Champagne dinner.

Emirates One&Only Wolgan Valley lies within a 2833-hectare conservation and wildlife reserve in the NSW Blue Mountains. FACING PAGE, CLOCKWISE, FROM TOP LEFT A selection of fine Champagnes will be served at the dinners; Russ Lusted of The Bridge Room in Sydney will be the guest chef at Emirates One&Only Wolgan Valley; a typically elegant dish by Russ; the guest chef at Byron Bay will be another celebrated Sydney chef, Massimo Mele.

88 COUNTRY STYLE OCTOBER 2015



# EMIRATES ONE&ONLY WOLGAN VALLEY

WEEKEND PACKAGE OCTOBER 23–25
Priced from \$1999 per person for
two nights' twin-share in a luxurious
Heritage Suite with a private pool. It
includes daily breakfast, lunch and dinner
with a select range of beverages, a \$100
One&Only Spa credit, daily nature-based
activities, and two tickets to the Country
Style Champagne Dinner, with guest chef
Russ Lusted from Sydney's The Bridge
Room, on Friday, October 23, at 7pm.
Book on (02) 9308 0550 or
oneandonlywolganvalley.com

# BYRON AT BYRON RESORT AND SPA

WEEKEND PACKAGE NOVEMBER 27–28 Tickets for the dinner alone may be purchased for \$195. Accommodation is priced from \$1050 a couple for two nights in a Superior Suite at this beautiful resort just minutes from the heart of vibrant Byron Bay. Includes breakfast and two tickets to the four-course Country Style Champagne Dinner on Friday, November 27, at 7pm, which will be attended by Natalie Hayllar of the Eat Read Love blog and styled by artist Lisa Madigan. Book on 1300 554 362 or thebyronatbyron.com.au

WIN A SELECTION OF SIX CHAMPAGNES IN OUR INSTAGRAM COMPETITION — POST A NEW CHAMPAGNE-THEMED PHOTOGRAPH WITH THE HASHTAG #COUNTRYSTYLECHAMPAGNE BEFORE DECEMBER 4 AND YOU'LL BE PLACED IN THE DRAW TO WIN. FOR MORE INFORMATION, VISIT HOMELIFE.COM.AU/MAGAZINE/COUNTRY+STYLE















COUNTRYSTYLE



STEVE CUMPER SHARES FISHY TALES OF HIS SCHOOL DAYS AND A COMFORTING RECIPE.

PHOTOGRAPHY LISA COHEN STYLING LEE BLAYLOCK



I DIDN'T ATTEND an English boarding school and, much to my dismay, never experienced the thrill of policing dormitory corridors with the authority of tradition. I did, however, enjoy the snug fit of a blazer and the pleasure of wearing a straw boater rakishly off kilter in a *Brideshead Revisited* kinda way. The trouble was, I went to John Gardiner High School in Melbourne where there was no uniform, no prefects and certainly no rowing clubhouse serving cucumber sandwiches with the crusts cut off.

It was a shame really, as I always pictured myself strolling around the beautifully manicured courtyard of an esteemed institution, the hems of my corduroys gently scuffing my brogues, an armful of Yeats and Shelley, and the promise of a cheeky lunchtime pint at the imagined Moon Under Water with my chums.

You could come to the conclusion that my impression of life at an English boarding school or university was the result of overindulging in BBC period dramas, and was hopelessly naive and overly romantic. I was particularly fascinated by the idea of dining halls, and the food I imagined they served. As I sat in the urban quadrangle of John Gardiner High, grimly digesting a Vegemite and Kraft Singles sanger, I fantasised about a long, wood-panelled hall furnished with huge tables that were set with ancient silverware, and laden with steaming soup tureens, platters of roast partridge, bowls of bashed neeps, carafes of claret, and trays and trays of Eton mess for pudding.

Somewhere amongst the abundant comestibles lurked a dish that I would always equate with my imagined school days — a fish pie. I pictured a nurturing, matronly woman with kind eyes and pink cheeks. In her mitten-clad hands she held a large tray of golden, potato-topped pies filled with a creamy white sauce swimming with pieces of soft white fish. Each forkful would be a restorative mouthful, chasing away feelings of homesickness and loneliness.

I suppose I'm lucky to have found a salve for these feelings that sometimes visit me, even if I did have to imagine the scenario in the first place. I have christened this classic comfort dish Schoolhouse Fish Pie — I hope you experience a sense of wellbeing when you give it a try.

Steve Cumper was the first winner of Country Style's County Chef of the Year Award. He recently reopened his Cygnet restaurant, which was damaged by fire late last year. Visit the refurbished Red Velvet Lounge at 24 Mary Street, Cygnet, Tasmania. (03) 6295 0466; redvelvetlounge.com.au

### SCHOOLHOUSE FISH PIE

Serves 4 80g butter 1 white onion, peeled, finely diced 2 anchovy fillets, drained, chopped 2 bay leaves 2 garlic cloves, peeled, finely chopped 1/4 cup plain flour 2 cups milk 1tablespoon hot English mustard 500g boneless white fish fillets, cut into 2cm pieces ½ cup chopped flat-leaf parsley 1 tablespoon chopped dill 1 tablespoon baby capers, rinsed, drained 1 lemon, rind finely grated, juiced 4 large floury potatoes, peeled, chopped pinch of nutmeg pinch of paprika ½ cup grated cheddar

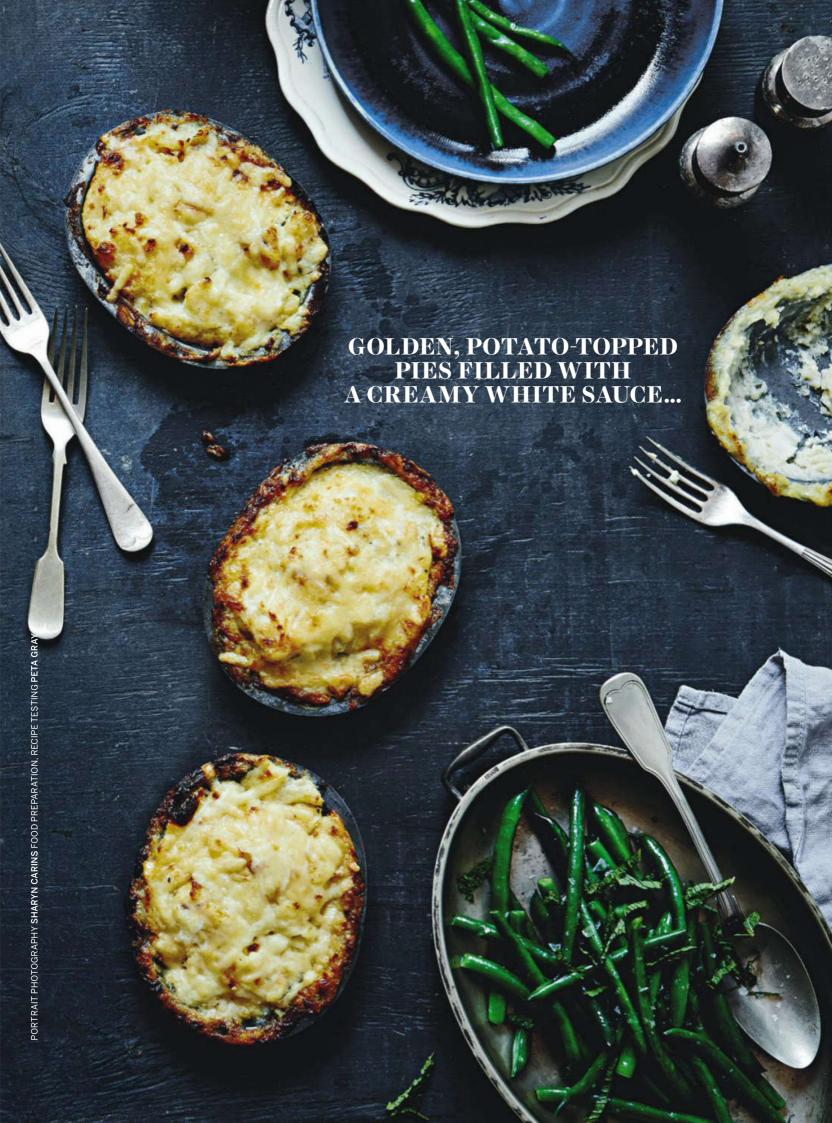
Melt 40g of butter in a heavy-based saucepan over a medium heat. Cook onion, anchovy and bay leaves, stirring, for 5 minutes or until onion softens. Add garlic and cook, stirring, for 1 minute or until fragrant. Add flour and stir until well combined and mixture bubbles. Remove from heat. Gradually add 1½ cups of milk, stirring constantly, until well combined. Add mustard and stir to combine. Cook, stirring constantly, over a medium heat until mixture boils and thickens. Cool.

steamed green beans, to serve

Add fish, parsley, dill, capers, and lemon rind and juice to sauce. Season to taste. Spoon fish mixture among four 2-cup capacity pie tins or ovenproof ramekins. Cover with plastic wrap and refrigerate for 30 minutes or until firm.

Meanwhile, cook potato in a large saucepan of boiling water for 15 minutes or until tender. Drain well and return to pan. Add nutmeg, paprika, and remaining butter and milk. Using a potato masher or fork, mash until smooth. Season to taste.

Preheat oven to 160°C. Spoon mashed potato over fish mixture in pie tins. Sprinkle with cheddar. Place pie tins on a baking tray. Bake for 25 minutes or until golden and heated through. Serve with beans.



# fresh score STUDENT GARDENERS GET TO ENJOY PRODUCE AT ITS BEST — AND CAN WIN \$5000 IN OUR HARVEST TABLE CONTEST. Simply pull on the gumboots and get outside into the vegetable patch - that's our tip to schoolchildren across the nation who may be considering our Harvest Table competition. Not only is it fun to watch the growing cycle, but there's a revelation waiting when they realise how good 'just-picked' can taste, and some great prizes on offer as well. Keep a journal of how you created the garden, note what worked (and what didn't!), take photographs along the way and assemble the ripened fruit and vegetables for a final shot — and maybe a celebratory feast. We look forward to viewing your entries, whether they come from a big country garden at a rural school, or pots on a city verandah. There are two great prizes to be won: 1. \$5000 for the Best Class or School Harvest Table. 2. An iPad Air (16GB with wi-fi) for an individual student's journal on their garden patch (their own or their school's). For Best Class or School Harvest Table, send photographs and a description of how you created the table in 500 words or less, with the school and class name, contact name, address and telephone number. For Best Home Harvest Table Journal, send the journal with the adult's and child's name, address and telephone number. We will be unable to return all journals; photographs become the property of NewsLifeMedia Pty Ltd. Send entries to Country Style, Harvest Table Competition, Locked Bag 5030, Alexandria, NSW 2015. Entries close on December 10, 2015. MS AND CONDITIONS OPEN TO AUSTRALIAN RESIDENTS ONLY. COMPETITION STARTS 21/05/15 DO. 01 AEST AND CLOSES 10/12/15 AT 23.59 AEDT. WINNERS JUDGED 14/12/15 AT 14.00 AEDT. S IS A GAME OF SKILL AND CHANCE PLAYS NO PART IN DETERMINING THE WINNERS. PROMOTER NEWSLIFEMEDIA PTY LTD, LEVEL 1, 2 HOLT STREET, SURRY HILLS, NSW 2010. ABN: 57 088 923 906. FULL TERMS AND CONDITIONS AVAILABLE AT HOMELIFE.COM.AU/TERMS





# MEET THE PRODUCER

Tim Arnold, citrus grower, Pyap, SA

Tim Arnold, 31, with his two brothers, Michael, 33, and Ryan, 36, work on the family citrus orchard in Pyap, a small irrigation settlement north-east of Adelaide. Their father, Barry, bought the 70-hectare orchard in 2002 and

asked his sons to join him. "People said, 'You won't be still doing that together in 10 years time' — but it has been 14 years and we've managed well," Tim says.

The Arnolds have 28,000 citrus trees and their harvest starts in May with early season navels, and goes through till the end of October. Other varieties include tangelos and Afourer mandarins. "Like everyone, we're growing and eating more mandarins—they're easier to peel!" Tim notes. Customers often say how much better the fruit tastes picked ripe off the tree. Order online from Fresh Citrus Direct. (08) 8584 9174; freshcitrusdirect.com.au

SIP TIP Simple, chic and perfectly sized for your morning cuppa — Citta Design's 'Bande' coffee cup, \$26.90. (02) 9360 7904; cittadesign.com.au

Cauliflowe

Give it a roasting — the

whole cauliflower, that is.

It's easy to do. Blanch first,

head side down, in boiling

water for 5-10 minutes

depending on the size of

the cauliflower. Drain well

and then bake, head-side up, doused in butter and olive oil (with the green leaves intact and wrapped close around the head) in a 200°C oven for up to an hour. Spectacular!



# KEEPING IT REAL

Chefs Mark LaBrooy and Darren Robertson take a salt-of-the-earth approach to life and to cooking, and their second book, *The Blue Ducks' Real Food* (Plum, \$39.99), places its focus squarely on healing wholefoods.



# flavours

BARBARA SWEENEY TALKS CUPS, CAULIFLOWER AND COOKBOOKS.

# SHE'LL BE APPLES

Food writer Kate McGhie grew up on a farm in Victoria's Western District and Apple Blossom Pie (Murdoch Books, \$49.99) blends her extensive kitchen know-how with memories of the food traditions of her mother and grandmother. Written with wit and charm — but not blind nostalgia, as she acknowledges that life on the land could be hard — the book includes childhood vignettes, genuinely useful cooking tips and recipes divided into chapters such as The Herd, Jam Time and Baking Day. Read about visits from the vicar and the importance of an apron, before tackling the recipes, which include some bright spring salads.





STAND-OUT Alongside its cool curves, Smeg's kitchen mixer SMF01 in Panna, \$799, boasts a spatter-free, soft-start function. smeg.com.au





Combining thick, creamy yoghurt with on-trend flavours like boysenberry and vanilla, Rachel's Gourmet Greek Dessert Yoghurt is created for lovers of fine food. Try our other taste sensations – sophisticated salted caramel and smooth butterscotch and vanilla bean.













# **LEMON CURD**

# Makes 400ml 3 medium lemons

1 cup caster sugar 3 eggs 100g unsalted butter, cut into 1cm cubes

100g unsaited butter, cut into icin cubes

Finely grate 2 teaspoons of rind from lemons. Place lemon rind in a bowl and set aside until required.

Juice lemons. Strain ½ cup of lemon juice through a fine sieve into a heatproof bowl. Add sugar and stir until well combined.

Break eggs into a bowl and beat lightly with a fork. Strain egg through a fine sieve into a bowl. Add egg to lemon juice mixture and stir until well combined. Set heatproof bowl over a saucepan half-filled with simmering water (make sure bowl doesn't touch water). Cook, stirring constantly with a wooden spoon, for 20 minutes or until mixture thickens and coats back of spoon. Remove bowl from pan and place on a wooden

chopping board. Add butter, 1 cube at a time, stirring constantly until butter melts and has been incorporated. Stir in lemon rind.

Pour curd into sterilised jars and seal. Cool to room temperature. Label, date and store in refrigerator for up to 1 month. Cover jar lids with rounds of pretty fabric and secure with string.

# VINTAGE CHILDREN'S BOOK BUNTING

Remove pages from a vintage children's picture book. Cut out a 15cm square from each page, framing best part of the image.

With picture the right way up, trim off the two bottom corners from the centre to a point about 3cm down from each of the top corners of square. Fold top edge over 1.5cm and sew or glue the edge down to make a casing. Repeat with remaining squares. Thread string through casing and hang bunting.

You can make the bunting as long as you wish by adding more pages.

# FRESH LEMONADE

Makes about 8 cups

1½ cups caster sugar8 lemons4 cups chilled waterice cubes and lemon slices, to serve

Place sugar and 2 cups water in a saucepan and stir over a low heat until sugar dissolves. Cool.

Using palm of your hand, firmly roll lemons on a work surface until soft. Juice lemons. Strain lemon juice through a fine sieve into a bowl.

Place lemon juice, sugar syrup and chilled water in a large jug or container, and stir until well combined. Add ice cubes and lemon slices to serve.

# BANANA & WALNUT BREAD

Serves 10

1/3 cup vegetable oil
3/4 cup brown sugar
1 egg
3 ripe bananas, mashed
21/2 tablespoons plain Greek-style yoghurt
1 teaspoon vanilla essence
11/2 cups plain flour
1 teaspoon bicarbonate of soda
pinch of salt

½ cup walnuts, toasted, roughly chopped

Preheat oven to 180°C. Grease a 22cm x 11cm loaf pan and line

with baking paper.

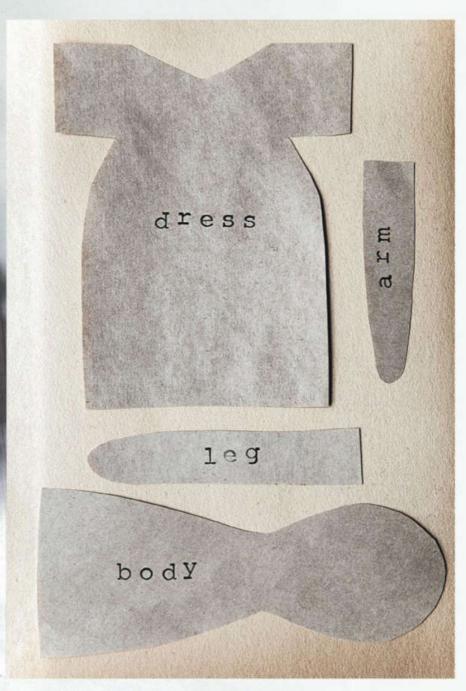
Using an electric mixer, beat oil and sugar for 3 minutes or until thickened slightly. Add egg and beat until well combined. Add banana, yoghurt and vanilla, and beat until combined.

Sift flour, bicarbonate of soda and salt over banana mixture, and gently stir to combine. Add walnuts and gently stir to combine. Spoon into prepared pan. Bake for 50–60 minutes or until a skewer inserted into centre comes out clean. Cool in pan for 10 minutes. Turn onto a wire rack to cool completely.

Wrap slices of banana bread in strips of patterned waxed paper and secure with kitchen string. Note Food-safe patterned waxed paper is available online at etsy.com







# FABRIC ROSETTE RIBBONS

This is a great way to use up odd pieces of fabric you might have at home. The following measurements match our rosette and you can use them as a guide to make rosettes in whatever size you wish. You can also make paper rosettes, which don't require interfacing.

To make the frill of the rosette, cut a strip of fabric 75cm x 6.5cm (if necessary, you can use two shorter strips and join them with fusible interfacing). Pin the fabric strip, right-side up, to fusible interfacing and cut out a piece of interfacing to match the fabric. Iron fabric to interfacing.

Concertina fold the fabric strip lengthwise at 1cm intervals, ironing the folds as you work. Using a hot glue gun, join the ends together to make a circular fan. Glue an 8cm-diameter round of sturdy cardboard to the back of the fan, arranging the folds evenly.

To make the centrepiece, cut a 4.5cm-diameter round of fabric and glue to a 4.5cm round of sturdy cardboard. Glue the centrepiece, fabric-side up, to front of the rosette.

To make the ribbons, cut 5 strips of matching and contrasting fabric in varying widths, ranging from 1.5–3.5cm, and in lengths ranging from 16–25cm. Pin fabric, right-side up, to fusible interfacing and cut out. Iron fabric to interfacing.

Position ribbons on the cardboard round on the back of the rosette, then glue into place. Trim ends of ribbons. Glue another 8cm-diameter round of sturdy cardboard over the ribbons on the back of the rosette to cover.



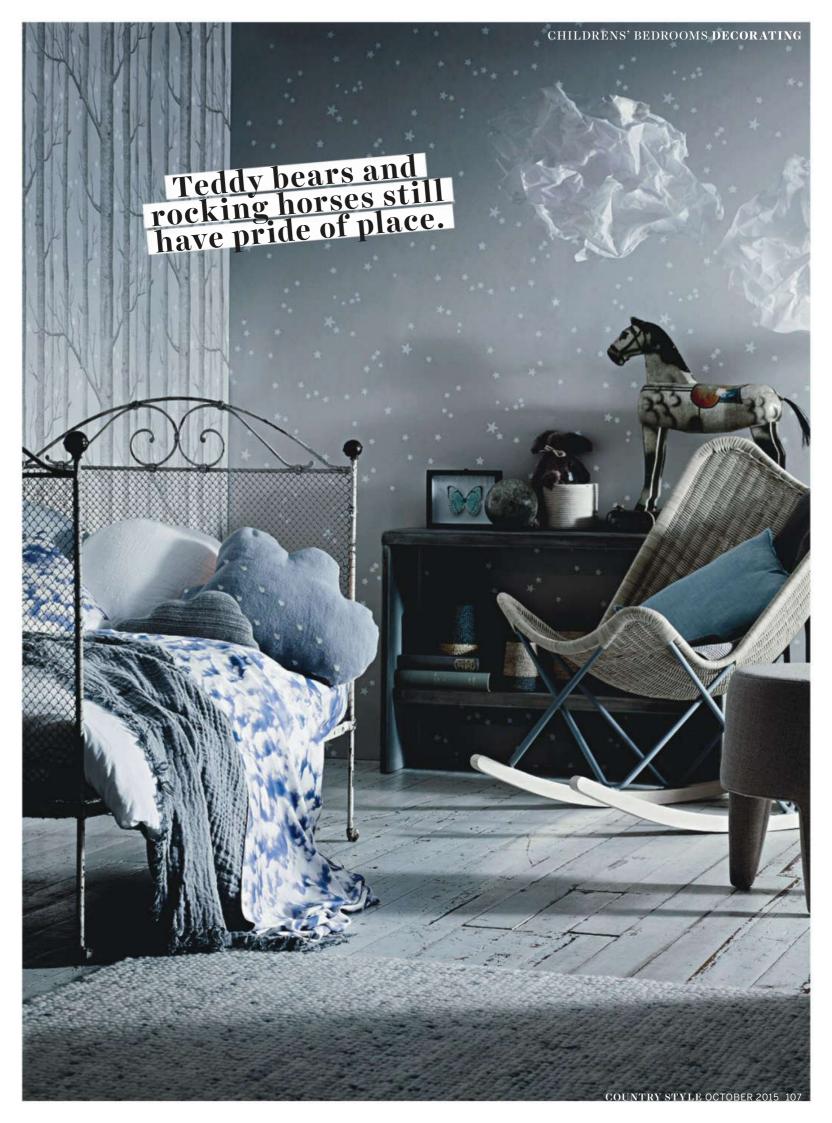
















"That's probably where I learnt to love cooking and socialising around food," Loretta says. Later she ran a large catering business based at a Sydney yacht club, before moving into family daycare when her own children were born.

Now the couple frequently host overseas workers who trade help with the cellar door, winemaking and vineyard for food, wine and accommodation. "I've had cherished experiences with loads and loads of people who were travelling around the world," Loretta says. "I love having the energy of young people around — we've always had an open-door policy."

The couple's grown-up sons, Benjamin and Mitchell, are frequent visitors, while Charlie's daughter Monique, her partner David and baby daughter Clara also relish the chance to catch up.

Recently the couple started building a ceramic studio— an outlet for Loretta and Mitchell's creative talents.

The good times in the country are much enjoyed, but they're sustained by hard work. "This is a business and we do business together well," Charlie says. With De Salis wines now gracing the menus of some leading restaurants, it's hard to imagine Loretta and Charlie doing anything else.

De Salis Wines is at 125 Mount Lofty Road, Nashdale, NSW. For more information, telephone 0403 210 703 or visit desaliswines.com.au

**loretta** My main focus has been my family. Charlie has always been an incredibly busy person, as he is now, with lots of things on the go. He's the type of person that, once he gets into something, he's gone. I've always just quietly done my thing.

Living by the beach was beautiful because I'm a big water person, so that's probably been the most difficult thing about moving here.

Charlie was a microbiologist by training, but he has been making wine as a hobby since 1999 — always from Orange fruit, so we were coming and going from Orange a lot. We originally made wine in our garage in Sydney...

That whole time we were looking for property here, and coming and going a lot, until finally this little baby became available in 2008. We needed to find somewhere with a cool climate, and Orange is unique in NSW. This is a great region for growing fruit but also it's a lovely small city. A very interesting place with its food, wine and art culture — a very sophisticated city and it's not so far from Sydney.

I'm very involved in our winemaking business. Charlie had a full-time job until August last year, working for Charles Sturt University in Orange. His job took him all over the place, so I was here, very much here. I've done a huge amount of work in the vineyard; I love it, I love nurturing things. I have the kind of work ethic that when you decide to do something, you do it.

There's lots of stuff that has been fabulous, like building the reputation of the label and getting some good recognition. I come from a hospitality background which Charlie doesn't. We do 90 per cent of our sales through the cellar door and online, so we're very much a person-to-person business and that's the bit that I bring.

When I moved here, I assumed that the vista would be really static, but it's so amazing! That's been a revelation — and there have been a lot of revelations. I wasn't expecting to find interesting people and really good friends here, so that's been a delight.

charlie I feel we have that country-city balance working much better now than we did four or five years ago. Even though we're living here, we can still go to Sydney, and catch up with mates and do things we like. The business is up and running, and it's much more stable financially. When we started, we didn't have the cash to pay anyone, so we did everything. Now we employ a few more people and have time to enjoy life.

Although we're working seven days a week, for me it's not work. When you're pursuing your passion it's like going and playing with your hobby every day. You're not bogged down in office grind. I know Loretta likes being here: we'll sit down and have a coffee, and it's the most beautiful part of the world to look at.

Orange is great. We get four real seasons, so it focuses you on seasonality and the way life changes. That's very different from what you see in the city, where it's the same every day of the year.

For Loretta, I think a lot of those things have been eye-opening and comforting, giving her a perspective and passion that wasn't necessarily there. But is she ever going to be 100 per cent away from the ocean? No, nor should she ever be. That's the joy of Australia and where we live. We're lucky enough to be able to jump in our car and drive for a bit over three hours, then hit the ocean and have a swim.

Loretta's a great gardener and a wonderful cook. We raise our own sheep and vegetables, and she makes jams and chutneys, and does lots of stuff that she's always been very good at. To be able to do that on your own property, using your own produce, is something I know she loves.

To find out about Loretta and Charlie's cellar-door dogs, turn to page 112.





# puppy love

### DESPITE AN AGE GAP AND A TOP-DOG UPSET, THESE TWO ARE BEST MATES — AND BIG KIDS.

WORDS TRACEY PRISK PHOTOGRAPHY MICHAEL WEE

THE OWNERS OF De Salis Wines, Loretta and Charlie Svenson, like to make visitors feel welcome at Lofty Vineyard, a property 14 kilometres outside of Orange in NSW's central west. Yet for all the couple's broad smiles and engaging banter, they admit it's their dogs — Rex, a border collie-kelpie cross, and Tanc, a pure-bred cattle dog — who kick the hospitality up to a new level.

The two-dog greeting party diligently meets visitors at the car door and, tails wagging, escorts them to the tasting area on an expansive verandah that has splendid views over the 30 hectares. This dynamic duo has the ritual down to a fine art. Once the guests are safely seated, they return to a sunny patch of dirt, ready for the next arrivals.

Rex was first to join the Svensons in early 2009, when his owners were forced to give the eight-year-old away as they downsized from a house to an apartment. They housed him with another local winemaking family; however, after clashing with the resident dog, Rex eventually found his forever home with the Svensons.

"This was Rex's third home in a couple of years and he was nervous about being left anywhere," Charlie says. "He used to follow me up and down the rows in the vineyard while I was on the tractor, and I'd talk to him. He loved the company and he didn't want to be alone."

Charlie says Rex's affectionate personality has earned him the nickname 'Love Machine'. "He'll pop his head under your hand and ask for a little rub or put his paw on your leg. He absolutely adores everyone and everything."

Loretta and Charlie worried that Rex was longing for canine company so they decided to buy him an eight-week-old puppy companion in 2010. Tanc was originally named after Tanqueray gin, but the short version suits his stocky build perfectly. Rex and Tanc couldn't have been a better match, with Rex immediately treating the puppy as his own. "He would lick him and clean him, and show him around," Charlie says. "Tanc would jump all over Rex and chew his ears. They've been mates ever since."

According to Charlie, following Tanc's arrival Rex came out of his shell and displayed an uncommon youthfulness. "He'd never chased a ball or a stick in his life but when we started playing with the puppy, Rex learnt how to be a puppy. They still play like puppies together. They're inseparable."

Nevertheless, there was a power struggle two years ago, and a six-month period of unrest. Eventually, Tanc wrestled top-dog status from a reluctant Rex. "Tanc's been a gracious alpha male ever since," Charlie says, laughing.

When Tanc has been behaving like a "ratbag" and gets banished to the doghouse, Rex will patiently sit by his side. "And if Rex is unwell and he's in the laundry overnight, Tanc will carry on like he's swallowed a squeaky toy, yelping to come inside to be with his mate. They love being together."

There's no denying Tanc can be hard work. "Tanc's crazy, he's a classic cattle dog; extremely energetic and very loyal," Charlie says. "He knows Loretta and me intimately and loves hanging out with us. He also has a great sense of humour."

Charlie and Loretta couldn't imagine life without Rex and Tanc. "I think dogs give you comfort and joy through your life, and it's different to your family and friends," Charlie says. "It's an unwavering loyalty. Cats are aloof, they have their own space and you look after them. But with dogs, it's a pack loyalty. They're part of your community and it's a beautiful thing to have that passion and love from an animal that's so excited about everything.

"Rex and Tanc are the right type of dogs for this type of property," Charlie says.





f you haven't visited Victoria's charming provinces for a while, you may be surprised to discover how big-city savvy some places have become. If that's the case, it may be time for a reconnaissance tour. Start with Bendigo, the state's fourth largest regional city, 150 kilometres north-west of Melbourne, and you'll find one of the most rewarding places to meet again.

Bendigo, population 83,000, has always hung its hat on its mining heritage. Between 1850 and 1900, this was one of the richest goldfields in the world and today it basks in 19th-century goldrush grandeur — think opulent architecture, the imposing Alexandra Fountain, quaint tramcars trundling along Pall Mall, and at its heart, Rosalind Park — a stately, manicured garden that lends the city a distinctly European feel.

Today these elegant trappings are the setting for one of Australia's most vibrant and hip regional cities. One that boasts a flourishing art scene, great shopping, interesting food — with 10 restaurants in Bendigo and

nearby Heathcote listed in *The Age Good*Food Guide in 2015 — boutique beverage establishments, a full calendar of festivals, plus a spirited take on Melbourne's cool coffee, café and laneway culture.

In the city's impressive cultural line-up, the Bendigo Art Gallery leads the way. One of Australia's oldest regional galleries, it's also now the largest

with the addition of a new wing last year. The permanent collection is both impressive and extensive, and the gallery regularly attracts acclaimed international and travelling exhibitions. According to curator Leanne Fitzgibbon, it lures all sorts of visitors to Bendigo: "A third of them come from beyond Bendigo, which has a flow-on effect, as that audience likes to stay in the city and enjoy what's on offer."

And there is much on offer. Sharing the limelight since opening in April this year is the Ulumbarra Theatre ('meeting place' in the language of the Dja Dja Wurrung people). This state-of-the-art venue rises inside the 1860s walls of Sandhurst Gaol, which was decommissioned in 2006. The transition from hosting some fairly infamous inmates to hosting world-class shows couldn't be more dramatic.

Other drawcards include the lovely old Capital theatre, the Latrobe University Visual Arts Centre which presents contemporary exhibitions, and the Living Arts Space exhibiting arts and crafts from the local community in the Bendigo Visitor Centre, plus a host of private galleries.

If Bendigo needed a vote of confidence that it was making its mark on the regional arts scene, the launch of The Schaller Studio was it. This hotel, one of six in the Art Series Hotel Group focused on prominent Australian artists, opened in 2014 with the vibrant figurative works of Melbourne's Mark Schaller placed around the hotel. (Schaller came to fame in the 1980s as a founder of the ROAR studios group.) The lobby is a relaxed meeting place where The Pantry serves food and drinks with a local focus. Guests can hire a bright yellow bicycle or a Smart Car — or, better still, jump on the vintage tram painted by Schaller — to explore Bendigo. >







However, the heart of town — nonchalantly called "the CBD" — is easily encompassed on foot. If you're needing a coffee hit first, head downtown to Brewhouse Coffee Roasters, which inhabits a funky old warehouse.

Wander up View Street in the arts precinct and browse the works of a traditional leather bookbinder, SB Libris, or check out the showroom full of furniture made in Bendigo at Jimmy Possum (factory tours are available). Nearby, in an atmospheric old bank building, you'll find the aptly named Wine Bank on View, a wine merchant and restaurant. Across the road, Rocks on Rosalind is another former bank that has become a smart bar with cocktails and craft beers, and a modern restaurant menu.

Locals rave about The Woodhouse, a steakhouse that boasts regional wagyu and dry-aged beef, and gourmet pizzas. Or just meet and sample the fare of some of Bendigo's best food and producers on a Food Fossicking Tour. Get ready for a multisensory experience at Indulge Chocolates, where Hayley Tibbett makes a wide selection of chocolates from fine Belgian couverture, plus gelato and cheesecakes, and whips up a wicked hot chocolate.

Next, the scent of fresh bread and other baked goodies at The Good Loaf Sourdough Bakery & Café will have your mouth watering. Grab some picnic fare at Epicurean Delicatessen, a European-style delicatessen and eatery, or at Bendigo Wholefoods, a quirky food store supporting local growers and stocking a huge range of groceries
— be sure to try one of the daily tastings.

Last tour stop is Masons of Bendigo, owned by Nick and Sonia Anthony. Inside, it's modern Scandinavian style — think lots of wood — with an open kitchen. Nick's share plate menu highlights regional produce with a hint of the flavours from his time at Singapore's Ritz Carlton. The Anthonys returned to Bendigo to open Masons three years ago. "In Singapore, Nick was flying food in from everywhere," Sonia says. "It's nice to come back to have fantastic relationships with growers. There's so much in central Victoria, foodwise — and we always said Bendigo is the place we wanted to be."

Finally, don't miss Chancery Lane, an alleyway plastered with posters, and tins of flowers and herbs where you'll find fashion stores, cafés and eateries like The Dispensary Enoteca, which stocks 100 French champagnes and offers tasting notes for more than 800 drinks. First-time visitors are often amazed at the quality of offerings, says owner Tim Baxter. "Bendigo people are proud to bring visitors from the city down to Chancery Lane. When visitors see the fairy lights along the laneway at night, they often say they could be in Milan or New York."

 $For \,more \,information, \,visit \,bendigo tour is m. com. au$ 















hen Helena Rubenstein burst onto the cosmetics scene in the early 20th century, she did more than take rouge from the stage to the street: she encouraged women to embrace products that made them feel beautiful. All in moderation, of course.

"Whether you are 16 or over 60, remember understatement is the rule of a fine make-up artist," Helena is famously quoted as saying. Her words still ring true — recent focus group studies have shown that subtle, rather than powerful, make-up is considered most attractive because a discreet contrast in skin tone best creates the illusion of youth.

"The major trend at the moment coming from Europe is strobing... accentuating and adding radiance to create a youthful look," says YSL make-up artist Helen Keegan of Melbourne. "It's well suited to a mature complexion as it complements the natural bone structure without introducing harsh lines and shadows as contouring can."

Strobing is really very simple — you're essentially applying highlighter to the high points of the face to add an ethereal glow. "I find highlighter with a pink tone on the cheekbones, temples and bridge of the nose brings light and radiance," Helen says.

Softly-softly rather than look-at-me luminosity is the key for mature skin — the new generation of subtle highlighters, primer balms and serum-based foundations do a great job of enhancing glow without drawing attention to fine lines.

"Powder luminisers can be excessively shimmery," says Sydney-based make-up artist Alphie Sadsad of Bobbi Brown. "Look for a highlighter that mimics natural radiance, such as Bobbi Brown Extra Illuminating Moisture Balm. It helps seal in moisture and uses red, green and yellow pigments to mimic the shades found naturally in our skin."

For Helen, the most vital addition to your make-up kit is a balm-based priming product. "They're so effective at creating a smooth, perfect canvas for radiant mature skin," Helen says. "My current love is the YSL Touche Eclat Blur Perfector as the feather light balm evens out pore texture and fine lines, and ensures that foundations and BB creams glide on effortlessly and stay in place all day."

Sydney-based Giorgio Armani make-up artist Grant Power advises updating your foundation every couple of years — with each passing birthday, a mature complexion becomes drier and more sallow, so the need for moisture-rich, anti-ageing formulas with ultrafine pearl pigments that counteract dullness becomes paramount.

"Any foundation with volatile oils in it will give you the smoothest finish," Grant says. "The oils let the product glide on flawlessly but then they evaporate off your skin so there is no pore-clogging residue. Try using a CC cream, or a tinted illuminator underneath your foundation — or even apply it alone if you just want a light fresh glow."

Once you've mastered a glowing complexion, turn your attention to adding a pop of colour — cream blushes in dusty pink or soft coral are always flattering, or try a sweep of colour on the eyelids. "Eye tints are really big right now as they're easy to apply," Grant says. "They're also very resistant, which makes them perfect for hotter weather. And the vibrancy is usually made-to-measure, so you can use a small amount for a sheer look or really build it up for a more sophisticated presence on those summer nights."

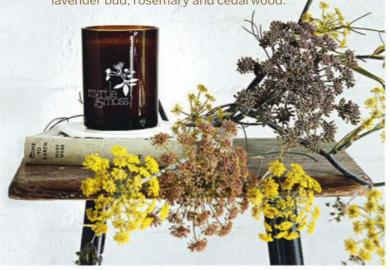


#### THE REAL DEAL

Myrtle & Moss, Georgina Nelson's Melbourne-based beauty brand, makes skincare products that combine sumptuous scents with chic packaging. The range

of hand creams, soaps, hand and body washes, and candles are made in small batches using pure essential oils.

"Our desire is to create an incidental sensory delight through the feel and design of each product," Georgina says. This soy wax candle, \$34.95, includes lavender bud, rosemary and cedarwood.



## new looks

CELEBRATE SPRING WITH BEAUTY EDITOR JULIETTE WINTER'S LATEST MUST-HAVES.



#### strength of character

Following the cult status of L'Oréal Professionnel's original Mythic Oil, there comes a new version, Mythic Oil Sérum De Force (50ml, \$42), which treats the scalp and the hair with evening primrose oil, leaving it stronger and shinier than ever.



#### TREE CHANGE

It makes sense that the laboratory of Australian beauty label Synthesis is in the Byron Bay hinterland, surrounded by blooming plants, trees and herbs. It's here that founder Theme Rains and her team create organic skincare that's brimming with cold-pressed seeds, fruits, flowers and essential oils. Try Synthesis Hydrate Tonic (50ml, \$54), a mist to tone and refresh with aloe, rose and acai berry.



golden age Infused with the healing essential oil of immortelle — a bright, everlasting yellow bloom native to Corsica — L'Occitane's Immortelle Oil Make-Up Remover (200ml, \$48) softens and smoothes as it removes make-up and residue from the busy day that's been.



#### SHEER DELIGHT

The luxurious Skin Caviar range is
La Prairie's most popular line in
Australia — and with good reason.
The creams are sublime with a silky
texture that melts into skin leaving
you looking fresh, firm and luminous.
This month sees the launch of a new
Concealer Foundation SPF 15 (30ml,
\$250) and Luxe Cream Sheer
(50ml, \$500), which has a lighter
texture, perfect for warm weather.



ETERNITY

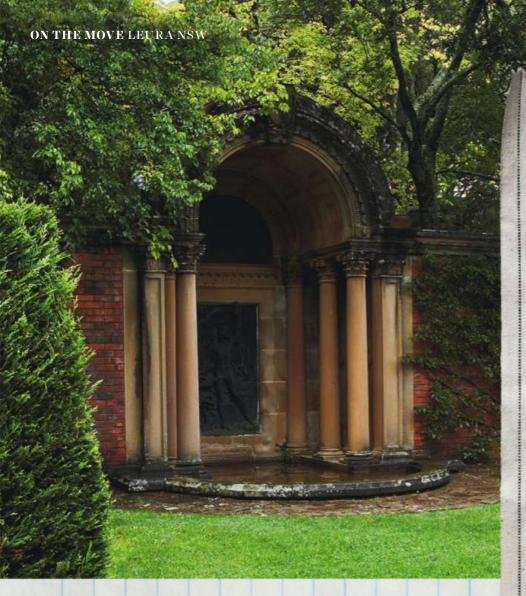
Bursting with notes of neroli, peach blossom and peony, the fresh and fruity new Calvin Klein Eternity Now Eau de Parfum (100ml, \$89) is a lovely scent for spring.



Taking a new approach to caring for the skin's surface, Elizabeth Arden Superstart Skin Renewal Booster (30ml, \$85) balances with a probiotic complex, strengthens with flaxseed and protects with sea fennel, ensuring skin is healthy and primed. For stockist details, see page 141.







## LEURA

ALL THE CHARM OF THE BLUE MOUNTAINS, JUST 90 MINUTES' DRIVE FROM SYDNEY.

**THE PRETTY VILLAGE** of Leura boasts easy access to the Blue Mountains National Park — but it's the improved road connection to Sydney that has driven a recent surge in popularity, especially in the past six months.

A 90-minute drive from the state capital, Leura is known for its boutique shopping and beautiful gardens. A recent rise in property prices — although it's still highly affordable compared to Sydney — reflects a growing interest in the town, not only as a weekend destination but also for those seeking a permanent change to a more relaxed lifestyle.

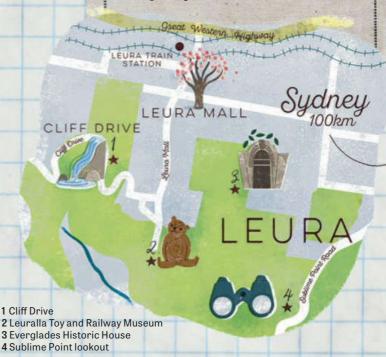
Perched above the Jamison Valley, Leura was founded in the late 19th century. Today, it offers excellent shopping, cafés and galleries, access to a wide range of outdoor activities and a monthly food and craft market. With a population of just 4400, there's a strong community feel and the altitude — 985 metres — ensures all four seasons are distinctly felt. The western edge of Leura touches the outskirts of the neighbouring town of Katoomba, which has facilities including several schools, an aquatic and fitness centre, a branch of the municipal library service and the Blue Mountains Hospital. For more information, visit leuravillage.com.au and visitbluemountains.com.au

#### TRAVEL TO AND FROM

Only 100 kilometres from Sydney, Leura is easily accessed by road or rail. The most direct route is a 90-minute drive on the Great Western Highway. Trains between Sydney's Central Station and Leura take approximately two hours. Services run 3–4 times an hour in peak hour during the week, and at least once an hour at other times. Intermediate stops include Parramatta — a 90-minute trip from Leura — and Penrith — just over an hour — meaning the rail line also provides access to the increasing number of jobs based in Sydney's outer west.

#### **PROPERTY**

Upgrades to the Great Western Highway have improved travel times and helped fuel a demand for property. Data from realestate.com.au shows the median house price rose from \$560,000 in January to \$590,000 in July. Real estate agent Ann Downer of Downer & Maher says property here remains "very good value in comparison to Sydney". Downer, who has worked in Leura real estate for 33 years, says early retirees and working tree changers make up most of the newcomers. "There are a lot of younger ones with a creative bent who can work remotely," she says. "And more are retiring early - but they still want something to do. You can get a lovely house here a fabulous garden." See pages 154-155 for a selection of Prestige Properties in the area.







\*BON TON A table in the garden courtyard is a popular spot for a relaxed brunch at this bistro and wine bar. 192 Leura Mall. (02) 4782 4377; bonton.com.au

\* JOSOPHAN'S FINE CHOCOLATES

Handcrafted treats, drinking chocolate mixes and wedding cakes, plus chocolate making supplies and classes. 132 Leura Mall. (02) 4784 2031; josophans.com.au

\* RED DOOR CAFE Bustling and friendly, and known for good coffee. 134 Leura Mall. (02) 4784 1328.

\* SILK'S BRASSERIE Great front-of-house and reliably consistent food — a must. 128

Leura Mall. (02) 4784 2534; silksleura.com

#### WHERE THE LOCALS GO A WELCOME GUIDE TO LIFE IN LEURA

#### **CROWD FAVOURITES**

Everglades Historic House & Garden
A 1930s house with five hectares of
stunning gardens. 37 Everglades Avenue.
(02) 4784 1938; everglades.org.au
Leura Gardens Festival October 3–11.
Features open gardens, plant sales
and art. leuragardensfestival.com.au.
Leura Village Fair This popular street
market is on October 10–11.
Leuralla Toy and Railway Museum
Said to be the southern hemisphere's
largest collection of toys and trains.
36 Olympian Parade. (02) 4784 1169;
toyandrailwaymuseum.com.au

#### SHOPPING

Ikou Treat body and spirit at 126 Leura Mall, (02) 4784 1777, or shop homewares at Ikou's new sister store at 153 Leura Mall. (02) 4784 2880. ikou.com.au Inner Space Furniture A wide range of furniture styles, plus lamps, decorative toys and prints. 144 Leura Mall. (02) 4784 1143; leuramall.com/innerspace Leura Whisk For keen cooks or friends looking to buy them a gift. 166 Leura Mall. (02) 4784 3412; leurawhisk.com.au Megalong Books Beautiful shop with a strong children's section. 183 Leura Mall. (02) 4784 1302; megalongbooks.com.au

#### FOR THE KIDS

Horseriding, bushwalking and rock climbing are just some of the many outdoor pursuits on offer in and around Leura, while creative kids can tap into the region's reputation for arts and crafts.

While Leura itself has one state primary school, most local schools are in nearby Katoomba. These include four public schools and St Canice's co-educational primary school. There's also Blue Mountains Grammar School and KindleHill, a Steiner school — both at Wentworth Falls — and Mountains Christian College at Blackheath.



## annual rewards

## THEIR SHOWY COLOUR HAS LONG BEEN USED AS A GARDEN CENTREPIECE, BUT MASSED ANNUALS CAN ALSO PROVE A TEXTURAL AND ELEGANT ADDITION.

WORDS CHRISTINE REID PHOTOGRAPHY SIMON GRIFFITHS

QUEEN ELIZABETH'S coronation in 1953 is regarded as a high point in the story of massed bedding of annuals. Today you might wonder why. At that time, more than 60 years ago, public parks and gardens in the Commonwealth were awash with beds planted in patriotic combinations of red, white and blue — stripes, Union Jacks and all manner of fancy designs. Red 'bonfire' salvia, blue lobelia and white alyssum were the favourites. And when the celebrations were over, the annuals were discarded and a whole new combination of plants emerged.

Massed beds became popular from the 1840s in Victorian England, and Australia followed this practice from the 1860s, particularly in our parks and botanical gardens. Garish colour mixtures of flowers and leaves were the norm. Today, the floral clock is the main remnant of this gardening fashion — examples still exist in Melbourne's Queen Victoria gardens opposite the Arts Centre on St Kilda Road and in Ballarat's Botanical Gardens — although the Botanic Gardens in Sydney have recently launched a dozen beds at Farm Cove planted in the colours of ANZAC regiments. High maintenance and labour costs have also contributed to the decline of massed bedding.

In nature, annuals are found mainly in open spaces where harsh environmental conditions, such as heat or extreme cold, dictate that these plants grow, bloom and set seed all within a short season. Many specimens from the wild have been 'improved' by breeders but the best results still come from adhering to a plant's natural cycle.

Take two examples — nasturtiums and sweet peas. You may not think of these charming plants as annuals but that's what they really are. With sweet peas, deadheading is the one imperative for continual flowering. It's an agreeable task with morning coffee or an evening glass of wine. The poor plants are so desperate to set seed, they just continue to produce flowers! (To be really nice to them after a light pruning, dispense a dose of liquid fertiliser.) This is true of annuals generally... tidying up spent blooms brings rewards.

Annuals give gardeners great flexibility. They're great for filling gaps or holes in spring and late summer, and especially useful where a spring-flowering plant has finished its show and been cut back. For example, cleomes, those tall stems of 'spider' flowers, often reach nearly two metres and are great at the back of a bed. They're a welcome addition to push through rose bushes, tired after their major flowering burst. Old-fashioned favourites, such as cosmos and snapdragons, make outstanding cut flowers. Low-growing

annuals include jazzy-coloured marigolds as sun lovers and impatiens for shady sites. Both bloom for months on end.

Annuals have had a bad press in recent years with some gardeners dismissive of their many useful qualities. True, some are large and over bright, but in late summer they can look cool and elegant, and bridge the gap to the glow of autumn. Annuals still have a part to play in the gardeners' dictionary — and maybe in time, they will become fashionable again.

Here's a present-day suggestion for a quirky annual bed if you're feeling particularly patriotic. Try the delphinium 'Blue Butterfly'; it stands up without support to highlight the intense, dark blue single flowers. For red blooms, you could choose any number of red roses — 'Christian Dior' or any David Austin rose as a backup — or you could add to the mix the brightest salvia or zinnia you can find. For the final touch, white cosmos would be a great choice. The total effect will be more fun than a plastic flag, and more environmentally friendly, too!

#### **GETTING THE RIGHT MIX**

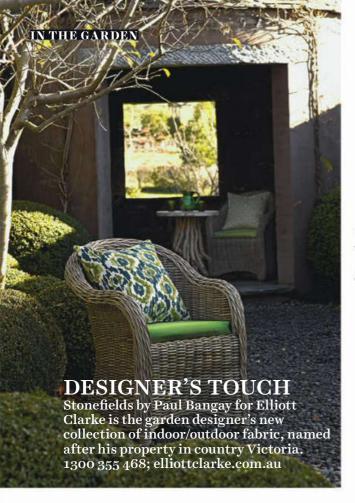
**HOW TO GROW ANNUALS WITH ROSES** 

It's important to avoid mixing annuals of too strong a colour with roses, as they may overwhelm the roses' usually softer colours, says David Austin, the renowned English rose breeder. He says that as well as a flower's colour, one should think about its *form* as a contrast. As a helpful hint about what annuals to grow with roses, he divides them into three groups that he calls 'spikes', 'plates' and 'fluffs'.

\*Spikes and spires include larkspurs with their tall spires of double flowers in pastel shades; the elegantly vertical hollyhock, which suits a hot dry spot; or night-scented tobacco, *Nicotiana sylvestris*, particularly beautiful on a summer night.

\*Plates — think zinnias and sunflowers, which both thrive in summer heat. And poppies of all kinds, including the Californian variety, are good — the single flowers in pink, white and carmine, even bright yellow, are indispensable in the summer garden.

\*Fluffs could include Queen Anne's lace, with wide heads of white, lacy flowers; cleome, perfect for the back of the bed with its spider-like flowers of white or pink; or old favourites such as alyssum, nigella and forget-me-not.





Never has that gardening motto 'first year sleep, second year creep, third year leap' been truer than when it's applied to the peony, but it's worth the wait. Best suited to colder climates, there are two main types: tree peonies (Paeonia suffruticosa Hybrids), a shrubby plant, and the smaller herbaceous peonies (Paeonia lactiflora).

frame. \$2195, from Urban

Couture. (02) 9698 0736;

urbancouture.com.au

#### FOR THE BIRDS Designed with a small door to deter dreaded myna birds, the Tait

'Birdcabin', \$200, comes in five colours, including grey and white. (03) 9419 7484; madebytait.com.au



for Artisans in the Garden, an exhibition of craft and sculpture from October 10-18. (02) 9231 8111; rbgsyd.nsw.gov.au



#### **FESTIVALS 3RD-4TH SOUTH AUSTRALIA**

**BURRA DISTRICTS OPEN GARDENS** More than 25 gardens located in four towns in the Goyder region open their gates for a gold coin donation, plus view entries in the Art of The Flower & Garden competition at

Burra Regional Art Gallery. 0427 267 766; burradistrictsopengardens.weebly.com **3RD-11TH NSW** LEURA GARDENS

FESTIVAL Situated in the Blue Mountains, the gardens of Leura are famous for azaleas. rhododendrons, dogwoods and other cool-climate exotics, as well as flowering annuals, perennials and bulbs. There are 10 Leura gardens open during the week, as well as musical performances and plant sales. \$5 a garden or \$25 for all 10. 0431 095 279; leuragardensfestival.com.au

**10TH TASMANIA BLOOMIN' TULIPS** FESTIVAL Now in its 25th year, this festival in the small coastal town of Wynyard celebrates the seasonal flowering of tulips at Van Diemen Quality Bulbs' farm on Table Cape. (03) 6443 8320; warwyn.tas.gov.au

#### 24TH-25TH VICTORIA ALEXANDRA & DISTRICT OPEN GARDENS

Celebrating its 25th birthday in 2015, this event includes 14 gardens bursting with spring colour and new growth, as well as plant sales, beekeeping talks and a photographic exhibition. \$4 a garden or \$30 for an all-garden ticket. (03) 5772 1999; alexandraopengardens.com.au

**25TH NSW** ART AND GARDENS AT NARRANDERA This self-drive open gardens tour includes the grounds of Burnside on Yanco Creek and Billenbah on the Murrumbidgee River, plus six gardens in the town and a Devonshire tea, all for \$10. Maps available on the day at Narrandera Park on Cadell Street. (02) 6959 2228; narranderagardenclub.wordpress.com

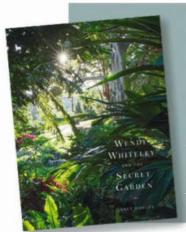
# in the garden



around the wrists, these Orla Kiely gloves, \$39.95 from Outliving, are both pretty and practical. outliving.com au

#### **GARDENING WITH ART**

GARDENING WITH ART
Created on derelict public land below her home at
Sydney's Lavender Bay, Wendy Whiteley's Secret
Garden was her solace after the death of first her
ex-husband artist Brett in 1992 — "He wouldn't have
raked any leaves or done any weeding, but he would
have made some lovely drawings" — and then their
only daughter, Arkie, nine years later. Author Janet
Hawley skilfully charts the creation of this garden
with its row of Canary Island palms and giant
Moreton Bay fig that featured in Brett's work.
But be warned, you won't find his vibrant flowering
jacaranda: that was a bit of poetic licence. Wendy
Whiteley and the Secret Garden (Lantern, \$79.99).



## planting guide

Sun Semi shade Shade

October is mid-spring, so take time to smell the flowers.

height of plant	sun or shade	planting zone
30-50cm Sow seed or plant seedlings during spring for summer flowers.	Water regularly, liquid feed. Check leaves and backs of flowers for snails.	CMTSTr
1–1.5 m  Can spread 1m across. Not frost-tolerant but can be replanted annually.	Easy to grow from seed sown in spring. May self-seed.	CMTSTr
50cm-1m Shrubby perennials usually grown as annuals. Stake in windy positions.	Well-drained soil, regular watering; apply potash fertiliser for good fruiting.	CMTSTr
4.5-8m Allow this climber to scramble on a fence, trellis or arch.	Grow in cool soils and keep well watered when it's hot and dry.	СМТ
50cm-1m Remove spent flower stems and cut back untidy growth after flowering.	Select a spot with excellent drainage. Use low-phosphorus fertiliser.	CMTS
5–8 m Grow several against a strong arbour to create a tunnel of flowers.	Grows best in a climate with cold winters and mild summers.	СМ
1.8 m Twining perennial vine also known as seven-year bean.	Support on stakes or a trellis. Water well in summer.	СМ
80cm Small and bushy with masses of colourful flowers.	Apply slow-release fertiliser in spring and summer; water containers daily.	C M T S Tr
	30-50 cm Sow seed or plant seedlings during spring for summer flowers.  1-1.5 m Can spread 1m across. Not frost-tolerant but can be replanted annually.  50 cm-1m Shrubby perennials usually grown as annuals. Stake in windy positions.  4.5-8 m Allow this climber to scramble on a fence, trellis or arch.  50 cm-1m Remove spent flower stems and cut back untidy growth after flowering.  5-8 m Grow several against a strong arbour to create a tunnel of flowers.  1.8 m Twining perennial vine also known as seven-year bean.	30-50 cm Sow seed or plant seedlings during spring for summer flowers.  1-1.5 m Can spread im across. Not frost-tolerant but can be replanted annually.  50 cm-1m Shrubby perennials usually grown as annuals. Stake in windy positions.  4.5-8 m Allow this climber to scramble on a fence, trellis or arch.  50 cm-1m Remove spent flower stems and cut back untidy growth after flowering.  5-8 m Grow several against a strong arbour to create a tunnel of flowers.  1.8 m Twining perennial vine also known as seven-year bean.  80 cm Small and bushy with masses of  Apply slow-release fertiliser in spring and summer; water

C = Cool climate M = Mediterranean T = Temperate S = Subtropical Tr = Tropical

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Upholsterer Serenity Fedele takes a meticulous approach to her craft, as seen on this chaise, finished in James Dunlop 'Rockefeller' velvet in Mineral. serenityfedeleupholstery.com.au; jamesdunloptextiles.com



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## BOOK CLUB

AFTER A YEAR OF CAUTION, PUBLISHERS ARE BACKING NEW AND UNUSUAL WRITERS.

REVIEWS ANNABEL LAWSON



#### A BETTER MAN

Leah McLaren, Corvus, \$29.99

With less spit and polish, this might be classified as chick lit, but McLaren delves expertly into a modern marriage. Nick is a whiz at work. Once-playful Maya has gone too far into infant psychology and sees Nick mainly as one who cannot be relied on to fold (nappies) and hold (babies) according to sacred energy doctrines. Nick courts Maya. Not to win her back — he wants a divorce and hopes to con her into being gentle with him at the settlement. Out of this preposterous material, McLaren tailors a seductive comedy.

#### **READING LOLITA IN TEHRAN**

Azar Nafisi,

Penguin Modern Classics, \$24.99

Earlier in the year, the fraught faces of John Kerry, US Secretary of State, and Javad Zarif, Iran's Foreign Minister, were on screens and pages throughout the world. Linked by a desire to defeat ISIS but at odds for years over sanctions and nuclear projects, they struggled to make a deal. Yet back in Tehran, Iranians like Nafisi had no problem with the West. Her book, first published in 2003, has now appeared as a Penguin Modern Classic. It tells how she and seven other females met on Thursdays to read and talk about English literature. Most daring of all their choices was Vladimir Nabokov's Lolita, in which a middle-aged man has a sexual relationship with a flirtatious 12-year-old girl. Those who remember its debut in the 1950s will recall that the reading public, by and large, thought Nabokov was simply trying to be shocking and that such things did not happen. Nafisi gives us a much-needed inside view of a complex group, constrained yet searching, offering hope in contrast to more global doubts and anxiety.

### THE WAY WE WORE: A LIFE IN CLOTHES

Daphne Selfe, Macmillan, \$39.99

At 87, Selfe could well be the oldest model still working. And we don't mean now and then posing for a character shot. No. She's off here. there and everywhere in beachwear and ballgowns. She was discovered in her 70s and has never looked back. There's a lot about clothes and hair. Obviously. But for me, the lure of this autobiography was its historical accuracy. Selfe tells it as it was. In the post-war years there was no political correctness. The social differences were huge. Selfe kicked up her heels with a swathe of posh and pushy suitors but settled for a sensible chap, a good husband and father. Her happy temperament keeps this detailed memoir spinning along.

#### I SAW A MAN

Owen Sheers, Faber & Faber, \$29.99

Michael, recovering from the death of his young and treasured wife, sinks gratefully into the warm and cosy embrace of the family next door. An accident brings the adults closer together but the friendship could shatter if Michael reveals what he knows. Then the possibility of a witness creates dangerous complications. A psychological cliffhanger.

#### **WILD BOYS**

 $Helena\,Pastor,$ 

University of Queensland Press, \$29.99

There cannot be a mother out there who won't ache along with Pastor as she tries to raise her eldest son, Joey, using the softly-softly approach. It fails. Yes, there is a man in the house but he's not Joey's father. Joey leaves home, supported (some might say unwisely) by benefits. Meanwhile,

Bernie Shakeshaft runs a shed where rebel adolescent males learn to weld. Joey won't go but Shakeshaft's wisdom charms the rebels, and chases the demons that haunt poor Pastor, who helps him with his project. She's far too honest but the reader is grateful. A deeply involving true confession.

#### HONOUR, DUTY, COURAGE

Mohamed Khadra, William Heinemann, \$34.99

Khadra's earlier book, Making The Cut, pierced the smokescreen surrounding Victoria's health services. Along with tales of dedication and excellence, there were sobering allegations, e.g. 14 per cent of surgeons are addicted to high-strength painkillers. In Honour, Duty, Courage, Khadra has combined his experiences as a surgeon and intensive interviews with battlefield medical teams to create an all-too-vivid novel. The two heroes — Jack, a vascular surgeon, and Tom, an anaesthetist — beg to be played by the ever-youthful Alan Alda accompanied by Benedict Cumberbatch. A ripping read.

#### **IN MY HOUSE**

Alex Hourston, Faber & Faber, \$29.99

From the first two pages of this debut novel, I was devoted to the narrator. Margaret Benson, a fee-earning medical typist, has managed to buy herself a house in London, so she's obviously a mature and intelligent woman able to focus and plan. One day at Gatwick Airport, she surprises herself by rescuing a young Albanian woman from an unexplained situation. What happens next will, I think, divide the readership. Was it a leap to undiscovered worlds or was it folly? The last page said what I wanted it to say. Don't peek.





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## COLLECTABLES

JOHN McPHEE EVALUATES READERS' PRECIOUS OBJECTS.

THIS SMALL vase belonged to my grandmother. As you can see, it is not in very good condition but has been much loved by my grandmother and mother. I have searched Newport Pottery online but the only reference to Peter Pan that I could find was a Crocus Peter Pan by Clarice Cliff. Can you please tell me more? Liz Caffery, BLIBLI, QUEENSLAND

In spite of its crazed surface, I think you have an example of Clarice Cliff pottery for which collectors worldwide might go crazy! Cliff worked in the Newport Pottery from about 1927 and Peter Pan was one of her earliest designs. In 1928 she added her more freely painted crocus design to the pattern, which was then known as Peter Pan Crocus. Your



vase is marked for the Newport Pottery but has no markings for Clarice Cliff 'Bizarre' ware, which suggests that it might have been made in about 1927. It is among the earliest examples of her work and a highly collectable object. A good ceramic restorer may be able to reduce the effect of the staining in the crazed glaze, and it could be very worthwhile having this done.

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**COLLECTION** Mossgreen, Melbourne.

A Sydney businessman's stamp collection could sell for as much as \$5 million. mossgreen.com.au

If you have a precious (or simply mysterious) object that puzzles you, send your inquiry, along with a colour print or high-resolution digital image, your suburb or town, and your daytime telephone number, to Collectables, *Country Style*, Locked Bag 5030, Alexandria, NSW 2015, or send an email to Greg Taylor at greg.taylor@news.com.au The photographs must be clear and show the whole object against a white background. Photographs will not be returned, even if they are not published.

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CORRECTION Our story on textile designer Grace Wood in our August issue said she was 'recovering from cancer', which was incorrect. Despite initial fears, Grace's illness had been proved to be non-cancerous. We apologise for the error.



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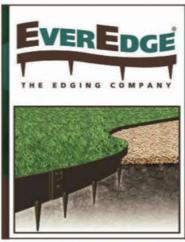














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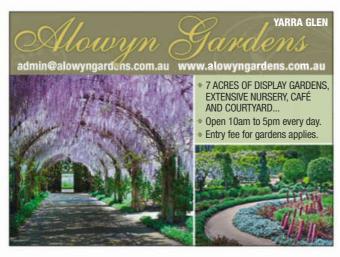
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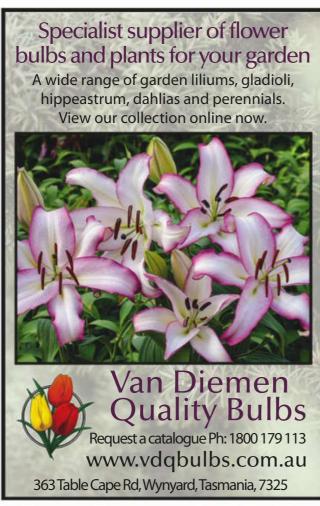


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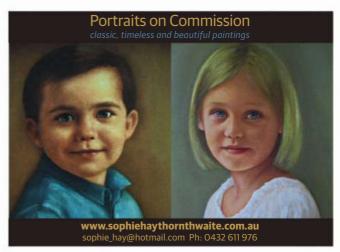




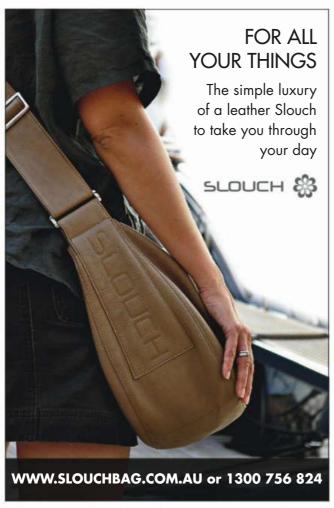




















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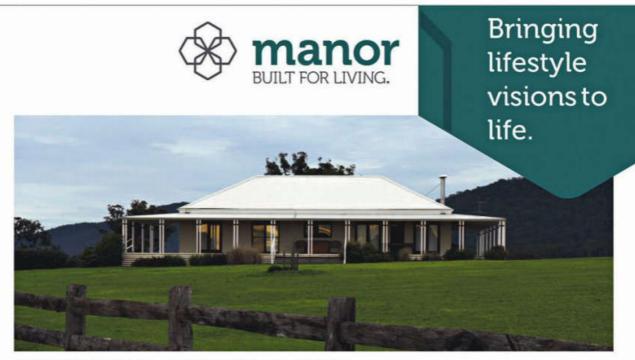
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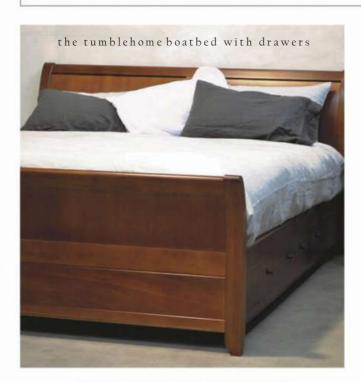
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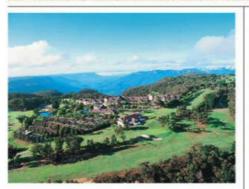
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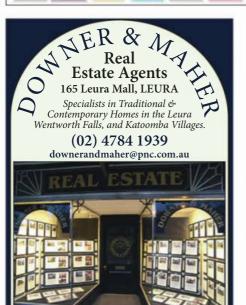


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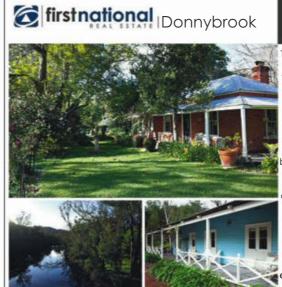
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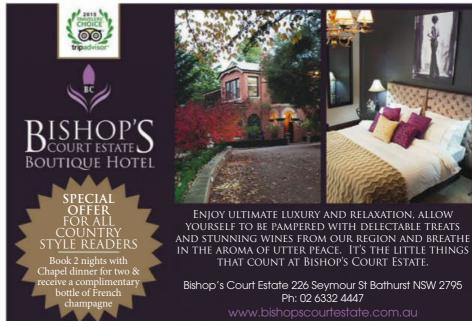
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Blues & Roots image by Mick Griffin

#### SPRING EVENTS:

- Bendigo International Festival of Exploratory Music September 4-6
- Blues Tram & Underground Banquet September 25
- Harvest Moon Festival September 26
- Elmore Field Days October 6-8
- Heritage After Dark October 9
- Bendigo Wealth Heritage Uncorked October 10
- Heathcote Wine & Food Festival October 10 & 11
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- The Big Hill Food and Wine Festival October 31
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For more events, information on our spring program and accommodation packages, freecall the Bendigo Visitor Centre on **1800 813 153** or visit **www.bendigotourism.com** 





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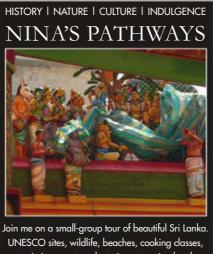
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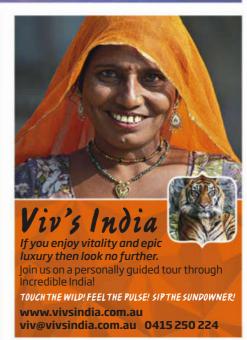
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## NOSTALGIA IS BACK

IN SMALL TOWNS, OLD-TIME VALUES ARE CLOSE AT HAND, OBSERVES ROB INGRAM.

**AMERICAN NOVELIST** Peter De Vries is credited with the saying, "Nostalgia isn't what it used to be." Cute. But, today, wrong. We're currently riding a wave of nostalgia, a bombora, a tsunami of nostalgia.

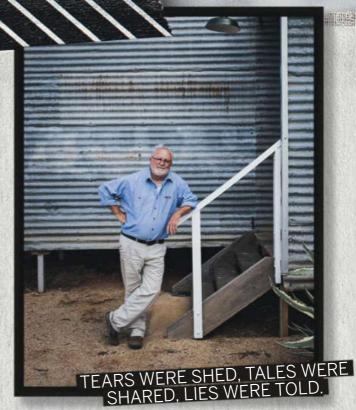
Put it down to global unrest, insecurity, economic uncertainty, a stagnant job market, out-of-reach house prices, lack of political vision, whatever, but our happy personal associations seem to belong in the past. It's a strange sensation — a combination of hope and regret. "Time passing like a hand waving from a train I wanted to be on," someone once said.

More and more, people in cities are searching for the values that small-town people never lost. The vision of Main Street triggers nostalgia for a sense of community, basic moral values, concern for others, friendly locals, and involvement in community life.

For decades, the thing city dwellers most prized was privacy. But painted into a corner of privacy, they're now realising what they had before it was gone. When we took the plunge and headed west over the mountains, it wasn't to take a solemn vow of devotion to Mother Nature or to pursue a wholegrain and handicraft dream of sustainability. We were looking for an escape from Sydney trendiness and materialism, both of which we had conspicuously failed at.

Now, more and more of our city acquaintances are slowly rediscovering sentimental movies, pot roasts and family reunions. It's beginning to occur to them that the little things were the big things. Quality of life is taking precedence over quantity of possessions. The most desirable suburbs in the city are ones that have a village atmosphere.

So, should we welcome nostalgia or be wary of it? We should welcome it for the fact that it runs search-and-rescue missions against the disposable onslaught of consumer capitalism. And it takes a healthy exception to the IT revolution and how it turns cultural icons into mere objects of curiosity. The big lesson from nostalgia is that the responsibility for our future is our own.



Our village has a hall that we've just finished preserving. It had fallen into disrepair and collapsed. But over the decades, it had shaped our little community. It had encouraged and provided social contact. It was a clubhouse for the community that gathered here to peer into its own mind and life to discover its needs, and to meet them through group activities.

Well, our hall celebrated its 100th birthday this year. The Chosen One felt its contribution to the community should be observed, and she came up with the concept of a High Tea and Harmony birthday party for the hall with an old-time elegant high tea and a recital of chamber music by The Dubbo Conservatorium Players. All in keeping with the era of the hall's opening.

We thought that 80 people might like to share the occasion with us... then 100. The menu would be finger sandwiches and pastries and eclairs and muffins and meringues and cakes and sponges and trifles. The Chosen One insisted that to show respect, the tea settings should be fine china with bone-handled knives and silver cake forks.

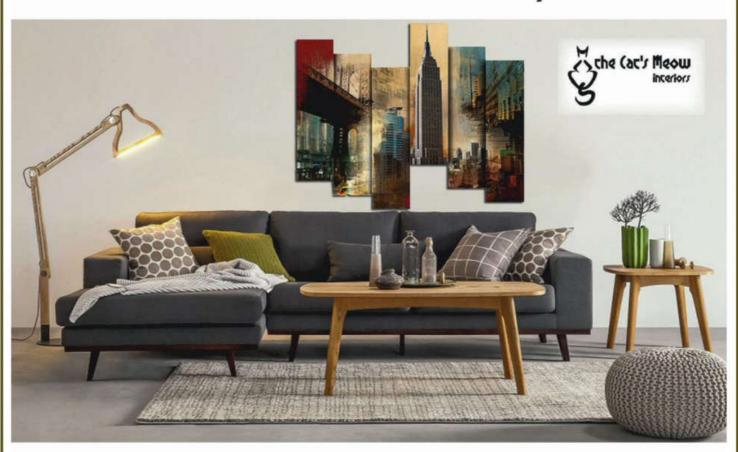
We hit the road to Gulgong, Mudgee and Dubbo to raid the second-hand shops and, as the numbers rose, to Peak Hill, Parkes, Forbes, Cowra and Temora. More than 150 turned up on the day, most with personal or family connections with the old hall. A day of reminiscences, and a desire to recall old times and relive old memories. Tears were shed, tales were shared, lies were told. The nostalgia that guests brought with them overwhelmed the agenda we had planned.

And in the wash-up I asked The Chosen One, "Can you explain the dynamics of that incredible day?"

"Small-town nostalgia," she said. "Celebrating a quality of life not for what it has, but for what it *doesn't* have." And she's right, of course.



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